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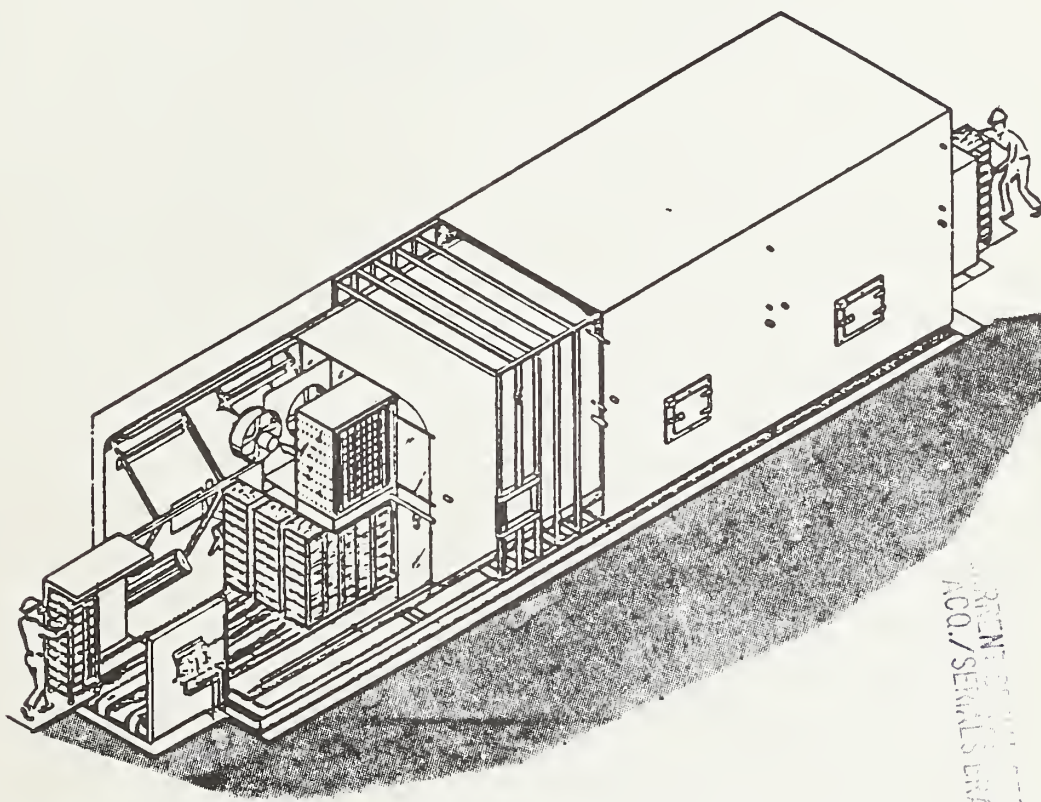
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Accepted Meat and Poultry Equipment



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INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Review and Standards Branch; Facilities, Equipment, and Sanitation Division (FESD); Meat and Poultry Inspection Technical Service (MPITS), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used in transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.*
8. Pallets for packaged product.
9. Picking fingers.*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO2 snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the inplant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture
Food Safety and Inspection Service
Facilities, Equipment, and Sanitation Division
Equipment Branch, Room 2168, South Building
Washington D.C. 20250
(202) 447-7386

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment,
and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents
Government Printing Office
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment. Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat

and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS

Houston, Texas

Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS

Houston, Texas

Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b) (4)]. In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt

from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator
Food Safety and Inspection Service
Room 334 - E
U.S. Department of Agriculture
Washington D.C. 20250

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch
Compounds and Packaging Staff
Food Ingredient Assessment Division (FIAD)
Science, FSIS, USDA
Building 306, Room 300, BARC-East
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UP ON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removeable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.
2. All product contact surfaces shall be visible (or easily made visible) for inspection.
3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.
4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.
5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).
7. Equipment shall be self-draining or designed to be evacuated of water.
8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.
9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.
10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.
11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).
12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.
13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.
14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary recirculating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, recirculating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee
MPI Technical Services
Food Safety and Inspection Service
Room 1140, USDA - South
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.

2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.
3. Pipe interiors shall be highly polished (120-180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.
4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.
5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.
6. All sections shall be available for inspection without posing any safety hazard to the inspector.

PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and

construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between use on each animal. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperture size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

Classification*	Spherical Diameter	Type of Metal
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperture. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

**The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

CONVEYOR BELTS

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

JET-VACUUM EQUIPMENT

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

HOSES

Hoses used for product contact shall be accepted by the Equipment Branch. Rubber hoses or rubber-lined hoses are acceptable for water or steam lines where breakdown for cleaning and inspection is not necessary. Rubber and rubber-lined hoses are not acceptable for product contact or for re-circulating water into and out of product contact areas.

PICKLE LINE

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

SMOKEHOUSES, OVENS

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

SCREENS AND FILTERS

Screens and straining devices shall be readily removeable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

OZONE PRODUCING EQUIPMENT

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

VENT STACKS FROM HOODS

Vent stacks from covered cooking vats or hoods over cook tanks and CO2 equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

ULTRAVIOLET (UV) LAMPS

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as, "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

HEAT EXCHANGERS

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

INPLANT TRUCKS

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

AIR COMPRESSORS

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

PRODUCT RECONDITIONING EQUIPMENT (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

ELECTRIC CORDS

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

ELECTRIC INSECT TRAPS

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.
2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.

3. The equipment shall have a removeable shelf or drawer which collects all trapped insects.

4. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

INEDIBLE PRODUCT EQUIPMENT

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

BAND-TYPE CARCASS SPLITTING SAWS

Wasted flush water must not be allowed to contact carcasses, operators, or surrounding equipment. Accepted band-type saws include drain hoses designed to contain and divert wasted flush water to a convenient drain without having the water flow across the floor. The following guidance is provided on the basic conditions which normally must be met to assure sanitary use of band-type splitting saws:

1. As currently designed and constructed, band-type saws are not acceptable for use prior to viscera inspection. Until a determination based on the viscera inspection can be made and the affected carcass is suitably identified, each carcass is presumed to be potentially suspect. Consequently, splitting saws would require sanitization between each carcass. This is an unrealistic condition of use given the current design.

2. If used following viscera inspection, band-type saws need only be sanitized after splitting carcasses which have been marked or tagged for further inspection or when abscesses or other hidden disease conditions or contamination are cut into during splitting.

3. A suitable area and accessory equipment (such as sterilizing tanks, racks, etc.) must be available for sanitizing the band-type splitting saws. A sanitization method is not acceptable unless all bone dust and other debris is removed from the housing PRIOR to the exposure of the saw blade to 180 degree F. water. In addition, the blade must be exposed to the 180 degree F. water for a minimum of eight seconds.

DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.

- A -

A & J MANUFACTURING COMPANY
ENGLEWOOD, COLORADO
Can Separator, AFC Series:
100-..

A.B.C. RESEARCH CORPORATION
GAINESVILLE, FLORIDA
Culture Dispenser: JB80GW

ABEX CORPORATION
COLUMBUS, OHIO
Meat Press w/Index Table: WT-12,
WT-12G, WS-12, WS-12G, FH-20, FH
-20G, FN -50

ABR FOOD MACHINERY INTERNATIONAL, LTD.
OKAVILLE, ONTARIO, CANADA
Dicer: ABR
Sausage Link Cutter: Hy-Cut,
C, D, & E
Vacuum Meat Tumbler: T-150
Ham Tumbler: HT-8

ACCUFLEX INDUSTRIAL HOSE, LTD.
GUELPH, ONTARIO
Hose: 106, 107 & 108, 206

ACCU-RATE DIVISION OF MOKSNES
MGS., INC. WHITEWATER, WISCONSIN
Sanitary Dry Feeder: 612

ACURATE
WHITEWATER, WISCONSIN
Sanitary Dry Feeder: 1200 Series,
312

ACCURATE METERING SYSTEMS, INC.
ELK GROVE VILLAGE, ILLINOIS
Electro Magnetic Flowmeter: IZI
Series: 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"

ACME PACKAGING A DIVISION OF
INTERLAKE, INC. OAKFOREST, IL
Clipper Machine: "Silver-Lok"
R73K3

ACRISON, INC.
MOONACHIE, NEW JERSEY
Blender: 350
Meat Feeder: 105 -S - . .
Volumetric Feeder: 1015-S- . .
Volumetric Feeder: 101-S- . ,
130-S-

ADAM EQUIPMENT COMPANY
BELMAR, NEW JERSEY
"Adamatic" Revent Rack Ovens:
1X1 DFS 75/50, 2X1 DFS 75/50,
Midi RM 1X1, 1X1DFS 100/60,
2X1DFS 100/60, 1X1 DFS 180

ADAMS INTERNATIONAL
SOUTH BELOIT, ILLINOIS
Baked Collette Machine: RF...

ADCO
SANGER, CALIFORNIA
Carton Machine: 15 D -SS, 15 E
-SS, 15 F -SS, 15 D -E C, 15 E
-EC, 15 F -EC

ADVANCED DETECTION SYSTEMS
MILWAUKEE, WISCONSIN
Metal Detector: 1000 Series

ADVANCE FOODS SERVICE
WESTBURY, NEW YORK
Tables: 91 - , 92 - ,
40 Series and 90 Series, OB
-Series
S/S Pans: 20 Series

ADVANCE FOOD SERVICE EQUIPMENT CO.
INC. WESTBURY, NEW YORK
S/S Foot Operated Sinks: 7-PS-18,
7PS-90
S/S Knee Operated Sink: 7-PS-32

ADVANCE WEIGHT SYSTEMS, INC.
GRAFTON, OHIO
S/S Scale: 200

ADVANCED FOOD SYSTEMS DIV. OF ACRALOC
CORP., OAK RIDGE, TENNESSEE
"Chub -Pak" Conveyor: 3712
Primal Overwrap Table: 93072-40
Saw Table:
Lug Racks: 13069
Landing Table: 93071
Infed Table : 93068
Vacuum Pack Table: 9307-0
Bone & Fat Conveyor: B-3800
Trimming Conveyor: E-3808
3-Tier Boning Conveyor: AR-3814
Vacuum Nozzle: 3500
Vacuum Nozzle with Extension:
3500-A
Shrink Tunnel: 3602

AEW NORTH AMERICA, LTD.
DEERFIELD, ILLINOIS
Saw Roller Table: 900
Band Saw: AEW-350, AEW -400,
AEW-900
Automatic Portioning Saw: APS-200
Band Saw: AEW-350M, AEW-400M,
AEW-900M
Automatic Sawing System: HS-400- .
Band Saw: 600
Automatic Portion Control Saw: APC

AFTEC, INC.
JEFFERSONVILLE, INDIANA
Thermodyne Cooker: THS-..

AGA GAS, INC.
CLEVELAND, OH
Cryogenic Freezer: M-60-12, M-90-12,
M-120-12, M30-06, M60-06

AGGIE BONING CORPORATION
ESTHERVILLE, IOWA
Boning Machine: Water Pressure 1

AIRCO CRYOGENICS
IRVINE, CALIFORNIA
CO2/LN2 Freezing Tunnel: KFT-...
CO2/LN2 Spiral Freezer: KF-...
- . . . S
Spiral Cooker CC-28-8005

AIRCO INDUSTRIAL GASES
MURRAY HILL, NEW JERSEY
Dri-Pack Snow Dispenser: 285048,

24875 W/Evacuator: 285101
W/Exhaust Hood: 24875
CO2 Dri-Pak: 50 HX, 51 HP
CO2 Snow Horn: 1.25, 3.75, 6.25X,
5H8X
CO2 Snow Horn (Use with an
acceptable hood and exhaust
system): LVSH-7, EHS -...
CO2 Tumble Freezer: 18X15, 18X20,
18X25
CO2 Snowing System: 13628
Liquid Nitrogen Freeze Tunnel: 420
-6-67
Dry Ice Pelletizer: P-250, P-500,
P-1000
"Kwick-Chill" Snow Hood 28-5460
CO2 Injector (Bottom Mount):
LV-D-2308966, B-2-286142
Liquid Nitrogen Chilling Spray
Manifold: C-1-309082 (Use with
an acceptable hood and exhaust
system.)
CO2/LN2 Freezing Tunnel: KFT-...
CO2/LN2 Spiral Freezer: KF-... . . . S
Spiral Cooker: CC-28-8005
Airco CO2 Dri-Pack Snow Horns:
DLV-52, SLV-52
Portable Snow Horns: PSH-3.5,
LVSH(without handle)
Batch Freezer: KFB-200, KFB-300

AIR PRODUCTS & CHEMICALS, INC.
ALLENTOWN, PENNSYLVANIA
Cryo-Quick Freezer: RP. - -C,
R-...
CO2 Snow Accumulator: CSA-...
CO2 Snow Hood: CPS-...
CO2 Tunnel Freezer: CP-... . . . -PO
CO2 Snow Generator CSG-...
w/Suitable Exhaust System
Carbon Dioxide Snowing Hood
w/Suitable Exhaust System:
CBS-...-AL

AJINOMOTO USA, INC.
NEW YORK, NEW YORK
Noodle-making machine: NM-100G,
NM-100S
Shaomi Machine: DEC-100S
Chao-Tus Machine: DEC-100G
Compact Wrapper w/Conveyor: 27
Sliding Conveyor: 27-A

ALAMO REFRIGERATION
SAN ANTONIO, TEXAS
Freezer Tunnel: 75-3300-24-1200

THE ALBERT COMPANY
YORBA LINDA, CALIFORNIA
Patty Former: SM-101-1

ALBIN PUMP, INC.
ATLANTA, GEORGIA
S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY
FOXBORO, MASSACHUSETTS
Boning Conveyor: BC
Fat Conveyor: BC-F
Combination Boning Conveyor: BC-BF
Wire Belt Conveyor: WB, WB-1, WB
-V
Feed Hopper: FH-B, FH-H

Rotary Packing Table: MB-LS
 Conveyor: BC-B, ABC-B
 Vat Dumper: VD
 Mesh-Belt Conveyor: MB
 Inclined Cleated Belt Conveyor: CB
 Conveyorized Boning Table: BC-FB
 Lazy Susan Table: LS

THE ALEMITE COMPANY

TIMONIUM, MARYLAND

Pump: 7846-A, 7846-6

ALFA-LAVAL

FT. LEE, NEW JERSEY

Decanter-Centrifuge: CFSNX-...,
 NX-..., CFNX-....
 Heat Exchanger: P-5, P-14-RC,
 P-13, P-15, P-25, P-45
 Heat Exchanger, Swept Surface:
 HC-....-...
 Fund-A-Filter: Precoat A
 Surge Tank: S-....
 CVT Inducer Pump
 GC Fast Clamp Fittings
 Vacu-Therm: 800
 Plate Heat Exchanger: P141-HB
 Triple-Tube Heat Exchanger
 Decanter, Centrifuge: SNX-...
 Separator: AFPX-207-19S,
 CFPX-409, CAFPX-207XGV-19-60,
 AFPX-..., BRPX-...
 Cotherm Scraped Surface Heat
 Exchanger: HC-....-S-.N
 Hermetic Separator: BPB-209
 S/S Plate Heat Exchanger: A10-BFG

ALGONA FOOD ENGINEERING COMPANY

ALGONA, IOWA

Meat Core Sampler: 6-H-117
 Tripe Scalders: TS-101
 Vat Dumper: LD-302, LD-303,
 LD-304, LD-305
 Belt Conveyor C1 -... -..., C2-...
 -...
 S/S Pack Table: 200
 S/S Sausage Work Table: 210
 S/S Sausage Stuffing Table: 220
 S/S Belt Conveyor: 310
 S/S Scaling Screw Conveyor: 400
 S/S Product Feeder Screw
 Conveyor: 410
 S/S Inclined Screw Conveyor: 420
 S/S Slat Conveyor: 500
 S/S Banding Conveyor: 510
 Hi-Lift Dumper: 600, 640
 Vat Dumper: 610
 Skip Rail Dumper: 620
 S/S Pickle Tanks: 700
 S/S Casing Soak Tanks: 710
 Transfer Conveyor: 320
 Pack-Off Conveyor: 330
 Roller Conveyor: 520
 Spiral Conveyor: 910
 Tower Loader: 630
 Bacon Bits Press: BBP-1
 Vacuum Storage Tank: 720

ALINE SYSTEM CORP.

WHITTIER, CALIFORNIA

Sealer and Shrink Wrap Tunnel:
 2428ST

ALKAR, DIVISION OF DEC INTERNATIONAL
 LODI, WISCONSIN

Continuous Frank Processing
 Unit: CPS-1971
 Acid Application Tunnel: AA-71
 Brine Chill Tunnel: LCB-2, LBC-3,
 JT-0200, LBC-4-2, LBC-4-3
 Brine Chill Unit: LBC-T
 Brine Chill Unit (Test Module):
 BTM-01
 Liquid Smoke Tunnel: LS-2
 Smoke Houses: Gas, Steam
 Food Processing Oven: EO-75-
 Continuous Bacon Processing Unit:
 CB-5000
 S/S Smokehouse Trucks: TR-..
 Continuous Multi Purpose
 Processing Unit: CMP-....
 Cooker: CKRS-.PM, CKRW-.PM
 Chiller: CHRQ-.PM, CHRB-.PM,
 CHRQ-.PM
 Food Processing Over: Gas, Steam

ALLEN FRUIT COMPANY, INC.

NEWBERG, OREGON

Holding Tank: C-3741
 Vibrating Transfer Conveyor:
 VC-...., VC1-... ..
 Vibratory Inspection Conveyor:
 D-5649
 Inclined Belt Conveyor: D-3732
 S/S Pork Skin Sizer: D-1529
 Holding Tank: C-3741
 Vibrating Transfer Conveyor:
 VC-...., VC1-....
 Vibratory Inspection Conveyor:
 D-5649
 Inclined Belt Conveyor: D-3732

ALLEN GAUGE & TOOL COMPANY

PITTSBURGH, PENNSYLVANIA

Sausage Linker W/Cart 738: Y, JY
 Conveyor: A-10, A-12-2T

ALLEN MACHINERY

NEWBERG, OREGON

Tote Dumper: D-11401
 Vibrating Aligning Conveyor: 11268
 Conveyor: PB-1
 Bucket Elevator: ALS-..., AMS-..

ALLENTOWN WIRE PRODUCTS INC.

ALLENTOWN, NEW JERSEY

Wire Basket: Nylon, Type 11
 Wire Baskets

ALL-FILL INC.

NEWTON SQUARE, PENNSYLVANIA

Filling Machine: Floor BM

ALLIED AUTOMATION

DALLAS, TEXAS

Sergeant Bagmaster: 400-FSR,
 500-FSR
 Sergeant-AG Stand: MPS, GPL/MPS
 Sergeant-EA Stand: MPS, GPL/MPS
 Sergeant-L-Sealer: 1620-B, 1620-C,
 LM-1620-B, LM-1620-C,
 1620-C/GPL, LM-1620-C/GPL

ALLIED BAGGING SYSTEMS, INC.

DEER PARK, NEW YORK

Bag Loading Appliance:
 W-260-LH-M

ALLIED RESINOUS PRODUCTS

CONNEAUT, OHIO

Cutting Boards: "BM", Boos-Poly
 Plas

ALLOY EXCHANGE COMPANY

FORT WORTH, TEXAS

Continuous Chiller/Freezer "HI
 Cube Slant" A, G, AG

ALLOY HARDFACING & ENGINEERING CO.

MINNEAPOLIS, MINNESOTA

Hydraulic Pump: "Alloy Ramveyor"

ALLOY PRODUCTS COMPANY

WAUKESHA, WISCONSIN

Valves: Air Operated
 In-Line Filters: 1 & 2 Square Feet
 Sanitary Filter and Strainer:
 5000, 6000
 Pipeline Product Recovery Unit:
 PR-50
 Packaging Machine: "Mark" 12-8

ALLPAC, INC.

DALLAS, TEXAS

Horizontal Wrapping Machine:
 M-Super, Super 7, 06, Super
 7-011
 Form, Fill, and Seal Machine:
 S-130-D

ALL-PAK, INC.

RIVERDALE, GEORGIA

Packaging Machine: "Speedpak"
 Golden Nine

ALL-POWER INC.

SIOUX CITY, IOWA

Vat Dumper: C-984
 Incline Conveyor: B-101
 Circular Cutting Knife: K-200
 Ham Saw: K-121
 Cutting Conveyor: RS-650
 Belt Conveyor: RS-960
 Hog Viscera Table: HV-333
 Cutting Boards: "All-cut,"
 "Tuff-cut"
 S/S Beef Loading Bucket; L-900 (To
 be used with a suitable loading
 device as determined by the IIC.)
 S/S Jowl Roller JR-101
 Plastic Flight Ham Can
 Conveyor: CC-A-8 (For Product in
 Cans or Trays)
 Conveyor: SS-101
 Smokehouse Sausage Truck: ST-101
 Boning Conveyor: PB-101-D
 Ham Run-A-Round Conveyor: RA-101
 Cut and Boning Conveyor: PC501
 Flight Conveyor: FC-904
 Hog Gambrel (Hind feet not to be
 saved.): 41-8-202
 "TOR" Blow-Gun: S-...., S-.....
 Snout Puller (Rotary) and Head
 Block: SP-400
 22" Trim Product Slasher: K-201

ALPINE BAN-BAC, INC.

DENVER, COLORADO

Ultraviolet Unit: AP 60A, AP60B
 (with GE Lamp G25T8) Note:
 Lamp must be used in accordance
 with Part 7, para. 7.16(b) of
 the Meat and Poultry Inspection

Manual

ALPS ELECTRO-AIRE INDUSTRIES
DALLAS, TEXAS

Sterilamp Light Fixture: G-36-2A
Germicidal Lamp (For use w/
approved G4S11 or G8T5):
HU-32, HU-64
Germicidal Lamp: 41-36-1&2, 41-3
6-2&4L

Note: Above lamps must be used in
accordance with Part 7, para. 7.1
6(b) of the Meat and Poultry
Inspection Manual.

W.F. ALTENPOHL, INC.

HIGH POINT, NORTH CAROLINA

Carrier, Chicken: DC-1
Carrier, Turkey: DC-1T
Carrier, Parts: DC-1, DC-1B
Carrier, Turkey, Spike: DC-1T
Air Weight Scale: AW, AW 10000-4
Carrousel Poultry Sizing Machine:
100
Carrier: C-1
Air Weight Box Packer: BP-1, BP-2
Turkey Sizing System: TS
Carrier: S/I
2-Tier Poultry Carrier (2
hooks): DC-1-2
Plastic Carrier: PC-7

ALTO CORPORATION

YORK, PENNSYLVANIA

Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting: Wendway
S/S
Slat Link Belting (Packaged
Product Only): Wendway S/S
S/S Spiral Conveyor: Helimatic

ALTO-SHAAM, INC.

MILWAUKEE, WISCONSIN

"Thunderbolt" Roasting and Holding
Oven:TH-HD

ALUMINUM COMPANY OF AMERICA

PITTSBURGH, PENNSYLVANIA

Single Head Sealer: "TOR" 2

ALVAC FOOD EQUIPMENT SALES
COMPANY

LONG BEACH, CALIFORNIA

Vacuum Packaging Machine: "Alva" I,
Alvac" II
Vacuum Pack Machines: Stephan Alvac
I SM, Stephan Alvac II SM

AMCO CORPORATION

CHICAGO, IL

Shelves (packaged product only):
AMCO II
Shelves (direct food contact):
Plasteel

A.M. MANUFACTURING COMPANY

DOLTON, ILLINOIS

Dough Divider and Rounder: S-300
Tor-O-Matic: 103-30-30

AMDEVCO ENGINEERING COMPANY

MANKATO, MINNESOTA

Versa Bander: 118

AMERICAN BILTRITE (CANADA), LTD.

SHERBROOKE, QUEBEC

Belt (Food Contact): LNP...,
LNP....
Belt (Packaged Product Only):
TN..., TN....

AMERICAN BOTTLERS EQUIPMENT COMPANY

OWINGS MILLS, MARYLAND

Conveyor/Accumulation Table:
CTC-2000, UTB-2000,
OTC-2000 (For packaged product
only.)

AMERICAN CAN COMPANY

GREENWICH, CONNECTICUT

Canco Closing Machines: 1-1A
Western 422-IE-00, 400, 458-4DS,
400-4R2A, 410-4R2A, 410-4R2-EM,
410-4R2-S, 430-6R2-S
Canco Vacuum Closing Machines: #1
Pacific, #1 PUV Type B, #1 PUV
Type BR, 00-6, 0-8A, 0-8C, #1
Hi-Speed, #1 Universal, 3 00, 300
-B, 402-3V, 600-IUV, 601-IUV, 602
-IUV, 810-IUV, 910-IUV, 1101
-IUV, 1102 -IUV, Callahan 226SV,
Callahan 349SV-3
Canco Ham Press: 900-5A
"Mini-Mite" Packaging Machine:
IPC
Bacon Cartoner: TUX-MK-2
Maraflex Packaging Machine: 725,
717-E, RF-l6
Rigid Flex Packaging Machine:
727-E-Y
Infed Conveyor: A-41
Poly Clip Machines: SCD, SCH, DCH,
FCA, DCD, SCA
Packaging Machine: Bi-Vac-3
Rotary Meat Filler, Model No. 1
Closing Machine: 920-IUV, 08
Vacuum Packaging Machine "Dixie
Vac" DV2400E, DV2400S, 2000, 100

AMERICAN CYANAMID COMPANY

SANFORD, MAINE

Cutting Boards: Acrylite
Edible Oil Storage Tank: Laminac,
EPX-196

AMERICAN FOOD EQUIPMENT CO.

HAYWARD, CALIFORNIA

"Roto Pac" Lay Susan Table: 300
Portable Belt Conveyor: 200 GM
S/S Brine Tank: 50
"AFECO" End Discharge Mixer: 510
Gondola Hydra Dumper: 15-C
Screw Conveyor: 150
S/S Incline Screw Loader: 610
Pack-off Conveyor: 110
Truck Dumper (to be used with
2-3K Accepted Meat Trucks Only)
"AFECO" Meat Tumbler: 175
Overlapping Paddle Mixer: 5100
Mold Cover Press: 260
Vacuum Stuffing Machine: DSVF-1600
Square Loaf Mold with Coil Spring
Cover: 632
Stuffing Horn & S/S Table: 120

AMERICAN FOODS MACHINERY CORP.

MEMPHIS, TENNESSEE

Salt/Spice Dispenser: 2S0

Spice Distributor: OM

AMERICAN GAS

DALLAS, TEXAS

Box Snow Applicator: AG-501-WD

AMERICAN HOECHST CORPORATION

FORT LEE, NEW JERSEY

Stuffer: Handtmann-VF-325
Linker: Handtmann-VA
S/S Lift Truck: NV-402

AMERICAN INDUSTRIES SUPPLY, INC.

NASHVILLE, TENNESSEE

Cutting Boards: Cut Rite Simona
2000

AMERICAN MACHINE CO., INC.

FOREST, MISSISSIPPI

Poultry Cut-up Conveyor: AMC-..
Poultry Cutter: AMC-520
Duck Rocker Scalder: L-100
Poultry Shackles: AM-180CU,
AM-90CU, AM-240SEC, AM-99BP,
AM-35BBP, AM-109TK, AM-900COM
Neck Skin Cutter 666

AMERICAN MEAT EQUIPMENT CORP.

MONROVIA, CALIFORNIA

Sausage Linking Machine: "Link
Master" Mark II, Mark III

AMERICAN METAL FABRICATORS, INC.

MARLOW HEIGHTS, MARYLAND

Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.

CINCINNATI, OHIO

S/S Double Deck Conveyor:
6725-....., 6725-.....

AMERICAN MICROTECH INC.

RACINE, WISCONSIN

Metal Detector: MD-..

AMERICAN NATIONAL CAN

FORMERLY AMERICAN CAN COMPANY

CHICAGO, ILLINOIS

Canco Closing Machine: 423-IES-00

AMERICAN PACKAGE MACHINE CORP.

BELLEVUE, WASHINGTON

Variopacker: VP-...
Patty Counter and Stacker: 120-4
Varowrap: P-...

AMERICAN PROCESS SYSTEMS, CORP.

WAUKEGAN, ILLINOIS

Blender: DRB-..
Ribbon Blender: SRB-...
Belt Conveyor: BC-100
Screw Conveyor: SC-100
Inclined Belt Conveyor: BC-110
Conveyors: W-BC-100, W-BC-110,
RC-100, PRC-100

AMERICAN ULTRAVIOLET COMPANY

SUMMIT, NEW JERSEY

Light Fixtures: G-25T8, G-30T8,
WL-782-L-30, G-36TGL & G-64T5L
w/Vycor Glass 7910
Germicidal Fixtures: WM-30-CL,
WM-30-HL, CS-30-CL, WM-25-HL,
CS-25-HL, WM-15-HL, CS-15-HL

Note: Above lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

AMETEK

EAST MOLINE, ILLINOIS

Horizontal Pressure Leaf Filter:
HSSF -...

AMF-UNION MACHINERY DIVISION

RICHMOND, VIRGINIA

"Glen" Mixer: 340-F-S, 340-F-D,
160

AMMERAL, INC.

GRAND RAPIDS, MICHIGAN

Belting (Direct Food Contact):
2L046, 3T45, 2LM046, 2T046,
1M026, 2M45, 2M046, 2T086, 1GM087
Belts (Food Contact): 1M086,
2M086, 3M046, 2T45, 2LM046A15,
2M049A13, 2T49A13
Belting (Fully Packaged
Product): 2M047

AMOCO CHEMICALS CORP.

ST. PAUL, MINNESOTA

Plastic Freezer Spacer: FS-001

AMRI, INC.

HOUSTON, TEXAS

Sanitary Valve: "Cosmia" 3T6P6iKA,
"Polyvia" 46iKA

AMSCOMATIC INC.

LONG ISLAND CITY, NEW YORK

Meat Bag Loading Machine:
500-SB

JULIAN ANABO, INC.

TUSTIN, CALIFORNIA

Conveyor: FMC-...., BC-....
Screw Conveyor: SC-...., SCA-....
Tub Dumper: D-....
S/S Tables: TS-...., UT-....
Metal Detector-Conveyor: MDC-....
Truck: MV-....
S/S Mixer-Blender: MB-....
Blender: 1860

ANACONDA EQUIPMENT & SERVICE CO.

LOUISVILLE, KENTUCKY

Closing Machine: 2-B
Pack Foil Overlay Machines: 100,
300

ANCHOR FILM COMPANY

WEBSTER GROVES, MISSOURI

Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.

LANCASTER, OHIO

Vacuum Sealing Machine (2 piston):
D-650
Capping Machine: 45 HRSM, 36 HRSM
Straight Line Sealing Machine:
Series 4

ANCHOR INDUSTRIES

ST. LOUIS, MISSOURI

Automatic Lidder: AL-300X

ANDERSON BROTHERS MANUFACTURINGCOMPANY, ROCKFORD, ILLINOIS

Filling Machine: 627-3
Rotary Filler: 640

ANDERSON IBEC

STRONGSVILLE, OHIO

Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.

FULTONVILLE, NEW YORK

Sanitary Gauges: Type S

ANETSBERGER BROS., INC.

NORTHBROOK, ILLINOIS

Meat Depositer: PMD, Modified
Dough Sheeter: DS-8-..
Flour Duster: MFD 5005
Cross Roller: DR-7-..
Die Cutter: DC-270-..
Dough Trough: RT-1-24
Production Table: PC-...
Slitter Disc: SD-1-..
S/S Broiler: GTC-400, GTC-600-2

ANGELUS SANITARY CAN MACHINE COMPANY

LOS ANGELES, CALIFORNIA

Can Closer: 61-H, ..P-DF, ..P-MSLF,
60 -L

"ACMA" Form-Fill-Seal Pouch
Machine: 722

"Mitsubishi" Pouch Machine MHI

PF-15-S, P25-S

Pouch Filler: "MITSUBISHI" PF-20D
-S, PF-20D-LS

Closing Machine: 29P42

Dataweight Scale & Filling Machine:
ADW-211-PWS...

ANGER EQUIPMENT, INC.

BROOKLYN, NEW YORK

Meat Agitator: 2500

A-ONE MFG. COMPANY

SPRINGFIELD, MISSOURI

Belt Conveyor: A-10-12
S/S Chill Tank: A-293560
Poultry Cut-up Saw: A-334
Poultry Cut-up Conveyor:
A-....
Column Dumper: ...
S/S Vat/Combo Dumper: CBD
Hi-Lift Dumper: CBD-HL-....

A-ONE MANUFACTURING COMPANY

STRAFFORD, MISSOURI

S/S Work Table: A-1-T
Belt Conveyor: A-....
Screw Conveyor: A-1-....-SC
Twin Column Dumper: TCD-...
S/S Receiving Hopper: A-1-H
Vacuum Tumbler: VT-....

APACHE STAINLESS EQUIPMENT CORP.

BEAVER DAM, WISCONSIN

Stainless Steel Rotary Blancher:
1610
Screw Conveyor: SC-12
Paced Ham Bone/Trim System:
PH-9000
Screen Conveyor: SC-14-18
Surge Hopper: LR-H-04
Hoppers: LR-H-26, LR-H-68
Portable Hopper: LR-H-10
Pump Dismantle Caddie: LR-CAD-1

Belt Conveyors: BC-A, BC-B
S/S Screw Conveyor: SC-10, RSC-07
S/S Fat Cook Tank: 350
Thigh Trim Conveyor System: 3041
S/S Vat Dumper: LD-4000
Vat Dumper: T-4000
Conveyor: TT-45
8" Wire Belt Conveyor: BC-WB-8
Conveyorized Trim Table: TT-2400-12
Press Rack: HPR-1000

A. P. V. CREPACO

CHICAGO, ILLINOIS

Separator: Horizontal
Evaporator: Plate
Centrifugal Pump: "puma"
Heat Exchanger, Plate Type:
HMBM, HMBL, HX, HXC, HXCB, HXCS,
WHXC, WHXCS, R50, HXL, Series I,
II, III, IV, SR 15/15s and SR
35/35s
S/S Plate Heat Exchanger: RL06
Paravalue: ./3A, ./SP
"Vertical Separator" Evaporator:
L900

Plate Heat Exchanger: "Junior
Paraflow" series R405 & R86
Plate Heat Exchanger: HXU-6
Climbing and Falling Plate
Evaporator: Series 3
Falling Plate Evaporator: 10
Air Activated Diaphragm Valve:
Series IV
Ice Builder
Poly Ties
(Air Operated) Valve: APC
Metering Head: CP
(Multi) Process Tank: Type PC
Rotary Pump: 640
Plate Heat Exchangers: W-2, F-2,
F-3, CXC, CXC-XC, SC, MS, MS-IND
Process Tank: 11276, 11278, 11288
APC Plug Valve: K-IIR
Centrifugal Sanitary Pump: CP-..
Swept Surface Heat Exchanger: BD,
VT, HD, 620, 648, 672
Continuous Deaerator Stuffer:
SD-....
Continuous Stuffer: S-....
Auger Feed Pump: AF
S/S Rotary Pumps: R Series, U
Series
S/S Tanks: OF, OC, OFA, OCA, CF,
CC, CFA, CCA
Holding Tank: FVJ/.M
Sloped Bottom Tank: OVS-....
Conveyor: CFH12-24
Food Blender: FB..
Food Blender W/Auger: FBA..
Air Activated Sanitary Valves: C P
Zephyr
Whipper/Chillers: KAC-...., KMCP-...
Agitators: 2, 3, 4, 5, 1, 6
Vacuum Stuffer: VS-....
Liquifer: CLV-...., CLV-H-...
(Inside impeller and seal will be
removed daily for cleaning and
inspecting.)
S/S Ingredient Feeder: IF-...
Homogenizer: -DL-...., 3DD25
Plate Heat Exchanger: SR25/25S,
SR65/65S
Agitator Assembly: A-7
Infusion Heater: IF-....

- Swept Surface Heat Exchanger:
VEXHD-884
- APV ROSISTA INCORPORATED
ROCKFORD, ILLINOIS
Butterfly Valve: Delta B10 Series
- ARCHITRONICS, INC.
GREELEY, COLORADO
Carcass Weight Printer: BP001-A
- A.R.E. METAL FABRICATORS
LOS ANGELES, CALIFORNIA
Breeding and Battering Machine: BA
-2
- ARK INTERNATIONAL
PALOS HEIGHTS, ILLINOIS
Production Cutter: 45
- ARNOLD'S FOOD SYSTEMS, INC.
HOLYOKE, MASSACHUSETTS
Cuber/Dicer: 102, 103
- ARO CORPORATION
BRYAN, OHIO
S/S Pump: 650-406, 650-407,
650-606, 650-607
- ARROW HEAD CONVEYOR CO., INC.
OSHKOSH, WISCONSIN
Rotary Top Table D-14534
Belt Conveyor BC-15409, TTC-15407
- ARR-TECH MANUFACTURING INC.
MOXEE, WASHINGTON
Automatic Tortilla Counter Stacking
Machine: 32-234
- ARTIC STAR REFRIGERATION CO.
FT. WORTH, TEXAS
Open Top Refrigerator: AS-11
- ARW RESEARCH AND DEVELOPMENT INC.
MAYETTA, NEW JERSEY
Tray Pad Machine: TM-4800
- ASEECO CORP.
LOS ANGELES, CALIFORNIA
Vibrating Conveyor: VCS -...,
VCH-...
Bucket Elevator: ALH-0, ALS-0
- ASHLEY MACHINE INC.
GREENSBURG, INDIANA
Poultry Scalder: SS-30, SS-36,
SS-48
Gizzard Peeler: AK-4
Poultry Picker "Sure -Pick": SP-30,
SP-38
- ASHWORTH BROTHERS. INC.
WINCHESTER, VIRGINIA
Conveyor Belts (Food Contact): True
1/2 X 1/2 Omni, Omni-flex,
Omni-grid, Prestoflex
Turn & Tangent Drive w/S/S
Shield/Guard: H & Y
Plastic Belt (Food Contact):
Prestoflex with Flights,
Prestoflex Open Grid, Prestoflex
Close Oval Grid
S/S Belt Balanced Weave: B-18-12-8,
B-24-20-14, B-30-20-12,
B-30-20-14, B-30-20-16,
B-36-20-12, B-36-20-14,
B-36-30-16, B-48-32-16,
B-48-48-16, B-48-48-18,
B-60-60-18, B-72-62-1416
Balanced Weave Belts (Food
Contact): CTB-18-16-16,
CTB-30-24-17, CTB-42-36-18,
CTB-60-48-1820
Belt (Food Contact): Fatigue
Resistant Omniflex & Wear
Resistant Omni-Grid
- ASI, INC.
HIGH POINT, NORTH CAROLINA
S/S Carrier: AC-T
S/S Shackle Cut-up/Weight: AC-TC
S/S Selector Scale: AL-1.1, AL-1.2,
AL-1.3
Orbital Parts Sizing Machine: AL-3
- ASSOCIATED FOOD EQUIPMENT CO.
DALLAS, TEXAS
Continuous Fryer: 30-l-REC
Continuous Cooked Poultry Parts
Chiller: Mark II
Lung Guns: I, Profiteer II
- ASSOCIATED METAL PRODUCTS, INC.
DALLAS, TEXAS
Automatic Feed Fryer: AM5000
- ASTEQ INCORPORATED
GAINESVILLE, GEORGIA
Regular Belt Conveyor: RBC-100-...
Foot Cutter: FC-1
Shaker Table: ST-100
Carcass Crusher: CCT
- ASTRO MANUFACTURING COMPANY
THEBES, ILLINOIS
Freezer Divider: "Astro-Spacer"
Plastic Pallet: B-4048
- ASTROPHYSICS RESEARCH CORP.
LONG BEACH, CALIFORNIA
Food Diverter: 08-2824
Food Processing X-Ray Inspection
Machine: 01-0415
- ATLANTA AUTOMATION, INCL
ATLANTA, GEORGIA
Auto Sort(Poultry parts sizer):
AS-100
- ATLANTA BELTING COMPANY
ATLANTA, GEORGIA
NCRYC White PVC Belt W/T-Cleat,
AB CO PV120 CTYFS
White PVC Belt W/T-Cleat, ABCO
PV-100-RT
White Rib Top: PV-75
Belts (Food Contact): ABCOWELD
Cleated
3 Ply White Cleated Belt (Food
Contract): ABCOMOLD
- ATLANTA BRUSH CO.
ATLANTA, GEORGIA
Single Strand Brush: SSB -....-...
Single Strand Rotary Brush:
SSB-....-...
- ATLANTIC ULTRAVIOLET INC.
LONG ISLAND CITY, NEW YORK
Sterilamp: WL-782-L-30 (Lamp
must be used in accordance with
part 7, para 7.16(b) of the Meat
and Poultry Inspection Manual)
- ATLAS PACIFIC ENGINEERING CO.
EMERYVILLE, CALIFORNIA
Volumetric Filler: VF-...-...
Vacuum/Pressure Syruper: HSVS-P-36
- ATMOS DIV. OF UNITED INDUSTRIES, INC.,
CHICAGO, ILLINOIS
Smokehouse: SF-100
- AUDUBON METALWOVE BELT CORP.
PHILADELPHIA, PENNSYLVANIA
S/S Belt, Balance Weave:
PB-18-12-6, PB-24-20-16,
PB-30-20-12, PB-30-20-14,
PB-30-20-16, PB-36-20-12,
PB-36-20-14, PB-36-30-16,
PB-48-32-16, PB-48-48-12,
PB-48-48-16, PB-48-48-18,
PB-60-60-18, PB-72-60-20
- AUTIO COMPANY
ASTORIA, OREGON
Meat Grinder: 1101GH, 601GHP,
801GHP, 1101GHP, 601GH, 801GH
Sanitary Pumps: 2 1/2, 3
- AUTOMATIC FAUCET CORPORATION
BURNSVILLE, MINNESOTA
Automatic Solenoid Activated Hand
Wash Valve/Faucet: H-1000, H-4000
- AUTOMATED FOOD SYSTEMS
DUNCANVILLE, TEXAS
Stick Dog Fryer: PTL..., HOP
Corn Dog Sticker, Model HOP
S/S Piston Pump: 12
Stick Stacker: SS-1000
Viscous Food Pump: 123, 85
Blender: 200, 240
Automatic Corn Dog Loading Machine:
PTL-2000
Sausage Stick Machine: SS-100
- AUTOMATED PACKAGING SYSTEMS, INC.
TWINSBURG, OHIO
Bucket Type Conveyor for Chicken
P-1000
Accu-Scale/Bagger System: 100/H-100
Poultry Harvesting (Cut-up)
Machine: PHS-2000
Bagging Machine: FAS-1000
Bagger: H-75
- AUTOMATED PROCESS SYSTEMS
ELK GROVE VILLAGE, ILLINOIS
Searing Oven: 100
- AUTOMATIC HANDLING & FABRICATION
LAMBERTVILLE, MICHIGAN
Conveyor: SC-1, FC-1
- AUTOMATIC INDUSTRIAL MACHINES INC.
Park Ridge, New Jersey
"Flexifeeder" Conveyor: 50, 100,
200, 300, 400
- AUTOMATIC MODULAR PACKAGING SYSTEM

STANTON, CA
Filling Machine: AM-VOL-A

AUTOMATION CEG, INC.
ST. HUBBERT, CANADA
Percentage Injector: PI-1

AUTOMATION SUPPLY COMPANY
ARCADIA, INDIANA
Corn Dog Stick Machine: SM-150

AUTOPROD INC.
NEW HYDE PARK, NEW YORK
Sauce & Cheese Applicator: 90, 600, 300
Ravioli Machine: RV
Conveyor: DC-A, CO-F
Dough Sheeter: S-1
Filler: F..
Handpack Filler: VI-A4
Sauce & Condiment Applicator: MA, UO
Cheese Shredder: LS-G
Air-Operated Valve: E1-B
Transfer Pump: Z
Metering Pump: B
Hydraulic Pizza Cutting Press: PI
Lidding Machine: LI-A1
Automatic Pasta Shell Filling Machine: S.S..
Omelette Machine: CF
Cross Cut Splitting Saw: CO-D4

AUTOWEIGH COMPANY
MODESTO, CA
Weigh Belt Feeder: 205/SD-XX, 305/SD-XX

AVANTGUARD, INC.
MT. PLEASANT, UTAH
Platform Scale: 400-H

- B -

BAADER NORTH AMERICA CORPORATION
NEW BEDFORD, MASSACHUSETTS
Desinewing Meat System: 3.995
Deboning and Desinewing Machine: BA 696
Desinewing and Deboning: 695
Deboning Machine: BA696-217
Deboning Machine: BA696-218
Desinewing Machine: BA696-219
Weighing System Consisting of:
Infeed Conveyor: 461, Weigh Unit: 481, Separator Conveyor: 460
Chicken Filleting Machine: 640
Desinewing and Deboning Machine: 695 CTM
Deboning & Desinewing Machine with Automatic Feeder: 697, 699, 699C, (Feeder 515)
Deboning and Desinewing Machine: 697, 699, 699C
Screw Feeding Device: 512

BADGER METER, INC.
MILWAUKEE, WISCONSIN
S/S Sanitary Meter: SPS.

BAG-A-THON PACKAGING CORPORATION
WESTBURY, NEW YORK

Bag-A-Thon Packer: 115SS, 16-66SS

BAKER PERKINS FOOD MFG. INC.
RALEIGH, NEW CAROLINA
Depanner: WDCS/ST, RS

BAKER'S AID
SYOSSET, NY
Rack Ovens: "Baro" 1E-DA, "Baro" 2E-DA, "Baro" 1G-DA, "Baro" 2G-DA

BAKERS EQUIPMENT/WINKLER, INC.
ENGLEWOOD CLIFFS, NEW JERSEY
"M" Mixer: BE/W

BAKERY EQUIPMENT MANUFACTURING CO.
IRVING, TEXAS
S/S Wirebelt Conveyor: W-1, W-2
Belt Conveyor: B-2

BAKERY MACHINERY DISTRIBUTORS, INC.
BOHEMIA, NEW YORK
S/S Spiral Mixer: "ASTOR" ASP-...
S/S Oven: SR-12, SP-11, SM-11

J.W.BALL COMPANY
DALLAS, TEXAS
Tamale Wrapping & Cutting Machine: SS-182

BALDWIN BELTING INC.
NEW YORK, NEW YORK
White Nitrile NBR (Food Contact): (Cotton carcass belts have edges sealed with approved sealant.) 2 PE 60, 3 PE 90, 2 PE 90, 3 PE 135, 3 PE 135 CBS, 3 PHW, 2 PXHW, 4 P XHW, 3 PXHW, 2 PWTF, 3 PWTF
Tan PVC/NBR (Food Contact): 2PT 6 PVC, 3PT PVC
Black Nitrile (Food Contact): 5P BLK
White Butyl (11R) (Food Contact): 3 PW BTL
White Thermoplastic PVC (Food Contact): 120 COS W
White Nitrile (NBR) (Fully Packaged Product Only): 2 PWRT, 3 PWRT

BALSTON, INC
ANDOVER, MASSACHUSETTS
Steam Filter: 23/30SR, 23/75SR, SP3-23/75SR, SP-4-23/75SR
Air Filter: A33B-SA, A45B-SA, A27/35B-SA, A27/80B-SA, AKSB-0280-SA

BALTIMORE SPICE COMPANY
BALTIMORE, MARYLAND
Liquid Smoke Cabinet: CY9

BANDO AMERICAN INCORPORATED
ITASCO, ILLINOIS
Belt (for direct contact): SL-4GE(W) EHH, SL-4C(W)F, SL-4C(W)/(W)F, SL-5C(W)F, SL-8C(W)F, SL-8C(W)/(W)F, SL-5C(W)/(W)F

BANDO CHEMICAL INDUSTRIES
CHICAGO, ILLINOIS
Conveyor Belts (Direct Contact): SL-4U(W)F, SL-8U(W)F, SL-4U(W)FII, SL-8U(W)II

Conveyor Belts (Packaged Product Only): SL-4PF, SL-8PF, SL-8PFI1

BANGOR FOOD MACHINE
BREEDSVILLE, MICHIGAN
Conveyor: 1, 5, 6, 02, 03, 04
S/S Tub/Base: 11
Barrel Cart: 13
Cardboard Inserting Machine: 12
Sauce Depositor: 16
Depositor: 18
Leveling Monitoring Device: 19
Ingredient Depositor: 21

BARBEQUE KING COMPANY
MAULDIN, SOUTH CAROLINA
Bake King Deck Oven: B-12-A

BARKER INTERNATIONAL
LANCASTER, PENNSYLVANIA
Turkey Wetting Cabinet: ST-WC-L, 80LGH
Scald-N-Pick System (turkeys): TSSP-1070
Straddle Picker "Gent-L-Flex" (Mounted): SF-1000, (Floor Mounted): SP-2000
Scald-N-Pick System (Chickens): SSP-1070
Giblet Chiller: Mark IV 1, 2, & 3 Barrel
Hock Cutter: 5010
Poultry Chillers (Paddle): Mark V-P, Mark VIII-P
Poultry Chillers (Refrigerated-Paddle): Mark V-RP, Mark VIII-RP, Mark VI-RC
Poultry Chillers (Auger): Mark VI-A, Mark VIII-A, Mark VII
Poultry Chillers (Refrigerated-Auger): Mark VI-RA, Mark VIII-RA
Carcass Chiller: Mark IV, Mark IV FWU-100
Giblet Chiller (Single Barrel): Mark V-R-S
Giblet Chiller (Double Barrel): Mark V-R-D
Giblet Chiller (Triple Barrel): Mark V-R-T
Gizzard Splitter & Peeler: 210-B, 210-B-I
Poultry Scalders: SINGLE PASS SS-3-16, DOUBLE PASS SS-4-28, THREE PASS SS-3P-34, SS-3P-28, FOUR PASS SS-4P-34, SS-4P-28, SS-4-34
Eviscerating Shackle: VS-100
Giblet Pumping System: GPS-C100
Picker, "Flexomatic IV": FP-4
Automatic Poultry Cut-up System: 6182
Turkey Gizzard Machine: 210 BT
Picker: RF-40000 -...-
Picker, "Roto-Flex" RF-4000-...
Picker, "Rotomatic": RP-...
Picker, "Fin-Flex": FF -..
Picker, "Fin-Flex VI": 6600 FF-VI
Poultry Picker: Versa-Flex, Gent-L-Flex
Automatic Lung Remover: SL-8000
Automatic Poultry Killer: K-5150
Neck Breaker: 6000
Dry Offal System: 5200
Continuous Flow Handwash Station:

5230
 Hip Operated Hand Wash Station:
 5220
 Hand Activated Hand Wash Station
 (w/a suitable Pressure Regulating
 Device): 5210
 Hand Activated Hand Wash Valve
 (w/a suitable Pressure
 Regulating Device): 5099
 Inspection Trim Pan: 5330
 Water Rail: 15240
 Water Flushed Hopper Assembly:
 528., 530
 Conveyor: 75500
 Oil Sac Cutting Machine: 50700
 Bird Unloader: 6100
 Neck Skin Cutter: 7050
 "Hi Cube Slant" Continuous
 Chiller/Freer: A, G and AG
 Turkey Head Puller: 5480
 "Hock-A-Matic" Hock Cutter: HAM-6
 Automatic Giard Splitter and
 Peeler: 480
 Pre-Stunner: S-5100
 Post-Stunner: S-5110
 S/S Sizing Bin: 1082
 Electronic Sizing Machines:
 "Weightronic" 9182L, "Weightronic"
 9182M
 S/S Scalder: M-781
 Gizzard Harvester: GH-582

B-BAR-B, INC. EXACT PACKAGING DIV.
 SCHAUMBURG, ILLINOIS
 Automatic Filling Machines: 2015
 MA, 4015MMC

BARKLEY & DEXTER LABORATORIES, INC.
 FITCHBURG, MASSACHUSETTS
 Metal Detector: "Cleanline"
 Checkweigher: GSO5LW-WX2/CE651,
 CK20-LW-PO/CE401

BARLIANT & COMPANY
 CHICAGO, ILLINOIS

S/S Meat Trucks: A38, A38A, H38,
 A37, A37R, H37, A36, A36R, H36,
 A35, A35R, H35, A34, A34R, H34,
 A33, A32, A32R, H32, A31, A31R,
 H31, A30, A30R, H30, A12, H33,
 A33R

Meat Former (w/o discharge
 conveyor): Medimat-A, Gigant-A
 Meat Former (w/discharge conveyor):
 Medimat-B, Gigant-B

BARRETT CENTRIFUGALS, INC.
 WORCESTER, MASSACHUSETTS
 Centrifuge: 1101ES

BATTE CARNE
 HOUSTON, TEXAS

Batte Carne (Flattener) Machine: 1A,
 2SS

BAUER BROTHERS COMPANY
 SPRINGFIELD, OHIO

Hydrasieve (for dewatering
 vegetables): 552-., 552-1-.,
 552-2 -..

BAUER-REXROTH & COMPANY
 LAPAZ, INDIANA

Cut-up Conveyor: CPE-520

Bagging & Boxing Conveyor: PAC-347
 Poultry Cut-up Saws w/stands:
 S-7311, SB-7311, BS-1500,
 BSD-1500
 Ice Disposer: ID-1800
 Dumping Table: DT-1400
 Ice Precrusher: ID-1500
 Gible Sorting Conveyor: GSC-1100
 Gible Shaker: GS-1000
 Poultry Sizer: SU-1700
 Bag Opener: BO-1600

BAXTER MANUFACTURING

ORTING, WASHINGTON
 Oven: "Advantage" I, II

THE BAXTER MANUFACTURING CO., INC.
 TACOMA, WASHINGTON

Table w/cutting boards, Risers
 on 3 sides: GC2-....
 Table w/cutting boards on both
 sides: GC4-....
 Table w/cutting board surface:
 GC3-....
 Table w/all stainless steel top &
 risers: AC3-....

BAY STATE CONTROLS CORP.
 WORCESTER, MASSACHUSETTS.
 "Disc-O-Seal" Butterfly Valve:
 E6366-...-E10R51, E6666-...-E10R51

BBC INDUSTRIES

FENTON, MISSOURI
 Continuous Oven: CTX-Gemini

BEACON METAL PRODUCTS, INC.
 CHICAGO, ILLINOIS

S/S Wire Loaf Cage: 7754
 S/S Screens: Style AF, 907
 Ham Press: "Insta-Pres" IP-....
 Stack/Nesting Baskets: SHUR-TRAC
 SB-100, SB-110, SB-120, SHUR-TRAC
 SB-101, SB-111, SB-121

BEARDSLEY & PIPER

CHICAGO, ILLINOIS
 Blender: PRB-..

BEEHIVE MACHINERY, INC.
 SANDY, UTAH

Deboner Cooling System Poultry
 Deboner: BX-66, TC-968, AU-968,
 AU-1269, AUX-70, AU-4171
 Poultry Deboner: UAX-....
 Desinewing Machine (Boneless Meat
 Only): AU-9171
 Deboning Machines: AUX-72, AUX-968,
 AUX-....
 Deboning Machines: AUX-....,
 S-76-...., AU-...-., AULS-....,
 AU6173
 Deboning Head: PSE-....-.,
 TS1-....-., CP-....-..
 Deboning Head Jacket:
 TJ1-....-., TJ2-....-..
 Pumps: 1445, BP-5, BP-7, 300-50
 Twin Screw Bone Cutters: BA-7X,
 BA-8X
 CO2 Mixers:-50
 "Alpina" Cutters: PB-50, PB-60,
 PB-80, PB-125, PB-200, PB-300,
 PB-500
 S/S Grinders: BGS-....-.,

MGS-....-..

S/S Auger: RF-...., EX-....
 Conveyor: Model BC-....-..
 Pump Assembly Model EP-....-.,
 EMP -....-..
 Extruding Die BED-....-..
 Deboner Assembly: AUXS-....-.,
 AUX-SL-....-..
 Transfer Pump: BP-....-..
 Conveyor Assembly: SC-....-..
 Deboner: RSTC-....-..
 Bone Cutters: BA-., BA-., &
 BA-...
 Tissue Separating/Desinewing
 Machine Model: TSI-....-..
 (Boneless Meat Only) Deboning
 Machine: SA-76-...., RSTD-....-..
 Deboning & Desinewing Machine
 (Desinewing machine to be used for
 boneless meat only):
 RSTC-....-., RSTD-....-.,
 RSDD-....-..
 Deboning Machine: RSDD-....-..

BELAM, INC.

DOWNERS GROVE, ILLINOIS
 Lifting Device: DKH -.
 "Bone-In" Pickle Injector: MIB.,
 MIB-., MIB-S
 "Belam" Meat Massager: DK-..
 "Belam" Pickle Injector: MI., MI-S
 Lifting Device of Chute: DKHC-..
 Tenderizer: IT-., PE-..
 Vacuum Ham Press: MP-..
 Boning Line Conveyor: BL-., BL-..
 Exit Conveyor: IT-C
 Meat Slicer: 80K

BELSHAW BROTHERS, INC.

SEATTLE, WASHINGTON
 Deep Fat Fryer: AF-1
 Belts (Food Contact): BIC 1201
 Automatic Thermomatic Proofer: TM

BELTING INDUSTRIES

KENILWORTH, NEW JERSEY
 Belts (Food Contact): BIC 1201

BELT CONCEPTS OF AMERICA, INC.

SPRING HOPE, NC
 Belt (Food Contact): POR
 120/1TF, POR 100/2/TF, POR
 150/3TF, POR 150/3/TB
 Belt (Food Contact): Plastomer RMV

BENCO MANUFACTURING CORPORATION

MILWAUKEE, WISCONSIN
 Single Lane Processors: HBP-P-S
 Dual Lane Processors: HBP-P-D

BENDE & SON SALAMI CO.

ADDISON, ILLINOIS
 Sausage Cleaning Machine: MB1000-S,
 MB1000-T

BERKEL, INC.

LAPORTE, INDIANA
 S/S Pan Scales: 400, 401, 405
 Slicer: 180-FA, 180-D, 180-DA,
 180GS, 170G-S, 170-D, 808, 818,
 170-FA, GT
 (Heavy Duty) Slicers: 15 & 15A
 Tenderizer: 703-B & D, 704, 704A,
 703, 705

Saws: 56V-16, 51V-14, 55V-14,
56V-14, 51V-12, 55V-12, 56V-12
Bench Scale (with S/S Platform &
with Stands): 1021 Series, 3001
Series, 26001 Series, 1..., 3...,
26...
Portable Scale (with S/S Stand):
1121 Series
Counter Scale (w/S/S pans):
172-221, 172-121
Digital Scales, 520, 530, 540,
511, 521, 531, 541 (To be used
with Suitable Stand)

BERMEL INDUSTRIES

BRADLEY BEACH, NEW JERSEY

Link Control Separator: 70, 70A

BERRYVILLE MACHINE SHOP

BERRYVILLE, ARKANSAS

Cut-up Conveyor W/Belt Release and
Washer: M-156
Bag Line Conveyor W/Belt Release
and Washer: M-157
Double Belt Crossover W/Belt
Release and Washer: M-158
Conveyor W/Belt Washer and
Quick-Release Models: M-167,
M-180, M-181-A, M-181-B
3-Belt Conveyor W/Belt Washer and
Quick-Release: M-166
Strip Cutting Machine: M-201
Deboning Conveyor: M-205

BESELER

FLORHAM PARK, NEW JERSEY

L-Sealer: 1913-MB, 1913-GS,
1913-GSM

BEST & DONOVAN

CINCINNATI, OHIO

Heavy Duty Hog Splitter Saw: KS
Beef Carcass Splitter Saw: 120
Beef Carcass Splitter: Pacemaker,
Pacemaker II
Super Duty Hog Splitter Saw: 750
& 760
Hog Splitter: IS-750 & IS-760
Dehider: Saturn I, "Magnum 1000-S"
Leg Cut-Off Saw w/Exhaust
Deflector, Air Operated: 85
Rump Bone & Carcass Splitter Saw
Combination: SL
Beef Breast Bone Opener Saw:
L-Combination
Beef Rib Blocker & Ham Marker Saw:
Mark II
"Red Streak" Primal Saws: 8-E,
10-E
"Tri-Purpose" Air Saws: 8, 10, 12
Pork Scribe Saw, Air Operated:
AS4-P, AS5-P
Beef Scribe Saw, Air Operated:
AS4-B
Cattle Dehorner, Hydraulic: Class
IV
Hock Cutters, Hydraulic: HC-3, HC-5
Beef Splitter, Electric: 100
Beef Splitter w/Exhaust Deflector,
Air Operated: 100-A
Brisket Saw, Electric: 250
Brisket Saw w/Exhaust Deflector,
Splitter Saw: 150, 150S (Adequate
sterilizing facilities must be

provided. This will include a
hot water hose with an adequate
supply of 180F. water.)

Hog Breastbone Opener Saw: Mark II
Air Hog Breastbone Opener Saw: AH
Hog Splitter Saws: 764, 766, 764IS,
766IS
Hog Head Cutter: E-24/HAD
Beef Rib Blocker and Ham Marker
Saws: Mark IIS
Primal Cut Saws: "Red Streak" 8ES,
"Red Streak" 10ES
Tri-Purpose Air Saws: 8S, 10S, 12S
Hand-Held Skinner: S-1011
Hog Breastbone Opener Saw: Mark IIS
Air Hog Breastbone Opener Saw: A-HS
Multi Purpose Saw: GT-30, GT-40,
AS-6
Beef Breaking/Ham Marking Saw: 9
Hydraulic Hock Cutter and Cattle
Dehorner: E-24
Foot Cutter: E-22
Hog Splitter Saw: 770 Hydra
Hog Breastbone Opening Saw: 270
Hydra
Brisket Shear: SS7-M
Dehider: Mercury "340"
Brisket Saw: (Air Operated): 275
Automatic Carcass Splitter (Adequate
sterilizing facilities must be
provided): 2900-90-..

BEST POULTRY MACHINERY, INC.

CUMMING, GEORGIA

Head Cutter: HE

BETTCHEE INDUSTRIES

VERMILLION, OHIO

Power Slicer: 39, 81, 220
Press: 70
Trimming Machines (Not to be used
for trimming grubs, bruises,
etc.): 500, 520, 850, 8803,
880B, 900, 1040, 1200, 505, 750,
350, 1400, 620, 625
Air Operated Trimming Machines (Not
to be used for trimming grubs,
bruises, etc.) Air Operated: 275
"Band Splitter" Carcass : 500Z,
520Z, 850Z, 900Z, 1040Z, 505Z,
750Z, 880ZB, 880ZS, 1000Z, 1300Z,
1400Z, 1500Z, (Not to be used for
trimming grubs, bruises, etc.)
Dyna Form Meat Press: Series 1, 75
Tenderizer: TR2
Dipping Machine: 9A, 11A, 14A, 21A
Bone-In Tenderizer: TR-10B
Spray Tenderizer: ST 18-A, ST 24-A
Slicer: BH-15, "Slice-N-Tact"
Cutlet Former: CF-16
Conveyor: 624
Wizard Knife: 1000, 1300, 1500 (Not
to be used for trimming grubs,
bruises, etc.)
Cutlet Former: CF 10, CF 24, CF 34,
CF 40
Slicer: BH-14 "Slice-N-Tact", BH-20
"Slice-N-Tact" BH-15
"Slice-N-Tact"
Slicer: "Ultimax"

BIG DRUM

COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big

Drum VL-2, J

BIGGER & JOHNSTON CO.

DOWNS, N. IRELAND

Sausage Filler: 40240 & 40241

BILT-RITE CONVEYOR

GARFIELD, NJ

Conveyor: SS-H-400-....

BIRD MACHINE COMPANY INC.

SO. WALPOLE, MASSACHUSETTS

Bird" Centrifuge LBSD-SS...x..
Centrifuge: BSV0-....SX

BIRO MFG. COMPANY

MARBLEHEAD, OHIO

All Purpose Mill: 1520 SS
Tenderizer: PRO-9
Poultry Cutter: BCC-100, BCC-200
Frozen Meat Flaker: FBC-4800
Grinder: 1056, 542-48-52
Breaking Saw: 4436-11, 4436
Trim Saw: 22, 44, 3334
Tenderizer: XHD
Saws: 4436 Modified SS, 44 Modified
SS
Automatic Feed Grinder: AFG-56
S/S Conveyor: 210
Automatic Feed Mixer-Grinder:
AFMG-56, AFMG-48
Dual Loading Stuffing Horn:
48-52-56
Keeper Case Dual Loading Horns:
48-42-56-A, 48-52-56AS
Multiple Blade Chunk Sausage Cutter:
1000
Meat Choppers: 342, 812, 822,
1556, 6642, 7542-48-52
Automatic Loin Cutter: 44-680
Scraper Attachment (for all models
of Biro's Power Cutters): MC
Stew Meat Cutter w/Transparent
Hopper: PRO-10
Breaking Saw: 3334
Slicer: 31
Automatic Feed Mixer Grinder:
AFMG-24
Grinder/Chopper: 346
Automatic Mixer Grinder and Chopper:
AFMG-52

BIZERBA INC.

EDISON, NEW JERSEY

Vacuum Packaging Machines: Single
Chamber - "REGINA" ..., "Regina"
2/63, "Regina" RC\63, "Regina"
100, "Regina" 2/100, "Regina"
2/100-S-310, "Regina" 2/140
(B14), "Regina" B-18, GM-....
Double Chamber - "Regina" RD-...,
"Regina" RD-88-H-S, "Regina" B12
Slicer: A 330
Slicing Machine: A330FB2, SG8D & SE8
Vacuum Packaging Machines, Single
Chamber: GM-...., Double Chamber:
"Regina" RD-..., RD-88-H-S, B12-...,
2/63, RC63, 100, 2/100,
2/100-S-210, 2/140-(B14), B-18

B&J MACHINERY CO., INC.

DALTON, GEORGIA

"Leonard" Poultry Deboner: C

B&J SHEET METAL, INC.

TELFORD, PENNSYLVANIA

Tables: 1131S thru 1138S, 1131SG
thru 1138SG, 1141S, 1141SG, 1145S
thru 1147S, 1145SG thru 1147SG,
1169S, 1169G, 1172S thru 1183S,
1172SG thru 1183SG

S/S Smokehouse Truck: 1964, 1970
Galv. Smokehouse Truck: 1965, 1971
S/S Smokehouse Tree: 1967
Galv. Smokehouse Tree: 1968
Paunch Truck: 1158SG, 1159S

BLACK BODY CORPORATION

FENTON, MISSOURI

Continuous Oven: FBC4-25

G. S. BLAKESLEE & COMPANY

CHICAGO, ILLINOIS

Vertical Mixer (w/Chrome Beaters):
CC-..D.

BLAW-KNOX FOOD & CHEMICAL EQUIPMENT

BUFFALO, NEW YORK

Screw Conveyor: SCR-..-SS-....,
SCS-..-SS-....
S/S Sanitary Drum Dryer:
SSADD-.....

BLENTech CORPORATION

ROHNERT PARK, CALIFORNIA

Hi-lift Dumper: HD-.., HD-..
Belt Conveyor: BC-.....-..
Continuous Cooker: CS-.....-..
Mixer Blender: DM-.....-..
Blender: DM-.....-..
Screw Conveyor: SC-.....-..
Thermal Processor: TP-.....-..
Hi-Lift Dumper: HD-.., HD-..
Surge Hopper: SH-.....
Tilt Dumper: TD-..
Vacuum Meat Tumbler: VT-....

G. S. BLODGETT COMPANY

BURLINGTON, VERMONT

Ovens: FA-100, FA-102, GZL-10,
GZL-20, EF-111, EF-112, EZE1,
EZE2, DFG-100, DFG-102
S/S Oven: RE-44, CTB-.

BLONCO

OAKLAND, CALIFORNIA

Vaccum Mixer: IMP-...., IMP-....

S. BLONDHEIM & COMPANY

OAKLAND, CALIFORNIA

Mixers: 1,000-10,000 LBS., 150,
250, 450, 700
"Blonco" Continuous Feed Grinder:
Type I, Type III
Ham Tumbler: 700, 1200, 2500
"Blonco" S/S Screw Conveyor: 678..
"Blonco" Guillotine Decanner: DBA
Hi-Dumper: 168
Picklejector: SSP2614
Twine Linker: RS-..
S/S Luncheon Meat Slicer: 2000
Scale and Conveyor: 1857
Tipper Casing Applier: 1055
"Alpina" Continuous Stuffer: 1010
"Blonco Risco" Stuffer: BR-....
"Blonco" End Discharge Mixer:
200ED, 5000ED
"Blonco" High-Speed Knife Grinder:

150, 170, 200

Vacuum Sausage Stuffer: "SAFOS"
2N/HP, "SAFOS" 2N/H
End Discharge Mixer: 2000 ED

BLOOMER-FISKE INC.

CHICAGO, ILLINOIS

Auto-Trol Loader: Mark II, 1970
S/S Meat Molds: Round & Square
Liver Loaf Mold: Various Sizes
Portable Steam Cooker: 1970

BLOSSOM INDUSTRIES, INC.

CLEVELAND, OHIO

S/S Pump, RM-...., RO...

BLUE CHANNEL CORPORATION

PORT ROYAL, SOUTH CAROLINA

Deboner: Harris

BLUEBIRD INC.

CHICAGO, ILLINOIS

Pearshape Ham Mold: BMA-1

PHILIP BOCK COMPANY, INC.

HAWTHORNE, CALIFORNIA

Filling Machine

BOCK LAUNDRY MACHINE CO.

TOLEDO, OHIO

Bock Centrifuge: FP-...-A

W. Y. BOGLE CORPORATION

WEST HARTFORD, CONNECTICUT

Belts (FOOD CONTACT):
2, 3, 4, 5 Ply White Nitrile Heavy:
FP-1
2, 3, 4 Ply Black Nitrile-Heavy:
FP-2
3, 5 Ply White Nitrile Standard:
FP3
2, 3 Ply White Dacron Nitrile: FP8
2, 3 Ply White Dacron Butyl: FP-10
2, 3, 4 Ply White Teflon Nitrile:
FP-13
2, 3 Ply WhiteSkimcoat: FP-14
2, 3 Ply Dacron/PVC: FP-15

BOLDT INDUSTRIES, INC.

DES MOINES, IOWA

Surge Hopper: SH-....
Conveyors: EC-....
Tables: RT1-...., RT2-....
Injector: FGM-..-..
Vacuum Blender: BB(V)-....
Blender BB-...-....
Screw Conveyor: SC-...., FC-....
Meat Sampling Drill: 1005

BONAR PLASTICS INC.

WEST CHICAGO, ILLINOIS

Poly Combo: 1509-A, 1509-B, 1014,
1015, 1044, 1050, 1054, 2010,
6010, 7010, 1010, 1040
Ingredient Bin: 2090-A, 1509-A
Ingredient Bin Lid: 2090-1
Utility Drum: 2022, 2045, 2055,
2012
Insulated Tote Box: 2341
Utility Drum: 2032
Poly Combo: 3010, 7510
Insulated Containers and Covers:
1545, 1645, 1845, 1760, 1745,
1704, 1801, 1800

Combo: 3009

Stack Lids: 3009-5

Rota Drum: 5010

Lid: 5010-5

Poly Payloader: 1732, 1733

BONCOR, INC.

WESTFIELD, NEW JERSEY

Meat Massager: CM-..

Hydraulic Lifter Dumper: HLD-35

Mixing Vat 1800E

Vacuum Tumbler: PM-....1

BONNER & BARNEWALL

NORWOOD, NEW JERSEY

Belts (Packaged Product Only):

Pebbletop 2 ply, 3 ply

Dacron Pebbletop 2 ply

Belts (Food Contact):

White Hycar COS 2 ply, 3 ply, 4
ply, 5 plyBlack Hycar COS 2 ply, 3 ply, 4
ply, 5 plyLight Duty White Hycar COS 3 ply,
5 ply

Dacron-Teflon 2 ply, 3 ply

Dacron-Hycar 2 ply, 3 ply

Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANY

KENT, OHIO

Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY

EFFINGHAM, ILLINOIS

Cutting Board: POLY-1000,

POLY-2000, BO-CO Rubber

Tables: 70, KS, M, GMT, S14, S16,
TC, TSBORDEN CHEMICAL COMPANY

NORTH ANDOVER, MASSACHUSETTS

Carcass & Primal Cut Wrappers: CW,
PCW, SW

ROBERT BOSCH PACKAGING CORP.

PISCATAWAY, NEW JERSEY

Packaging Machine: MU with an
acceptable filling device.

"Aluseal" Fill and Seal Machine:
740B

Flat Pouch Form, Fill, and Seal
Machine: BML

BOYD CORPORATION

ELMHURST, ILLINOIS

Incline Conveyor: 104-2000-S,
104-2000-J

Incline Table Conveyor: 104-1000

Conveyor w/Air Gates: 104-8000A

S/S Wire Belt Conveyor: 104-3000

Roller Bed Conveyor: 104-2000-2S

Skoring Machine: 105-115

Special Feed Conveyor: 107-30032
Conveyor: 104-4000

BOYENGA & COMPANY

AMARILLO, TEXAS

Edible Surge Bin: ESB-1

Level Control Tank: EPSLC-1

MICHAEL R. BOYER

BRIGHTON, MICHIGAN

Ham Slicer: 618

BQP INDUSTRIES, INC.
DENVER, COLORADO
Plastic Tote Boxes, w/Lids:
NO....., NS....., SO.....

BRAN & LUBBE, INC.
EVANSTON, ILLINOIS
Sanitary Pump: S-293

THE BRECHTEEN CO.
MT. CLEMENS, MICHIGAN
Sausage Looping Bucket: 001
Sausage Looping Bucket Assembly:
002
Stuffing Horns: "Coffi" 001, 002,
003, 004, 005, 006
Ham Stuffing Machine: 2200
"Coffi" Stuffing Horn: 1510, 2210,
1510C, 2210C
Coffi Stuffing System: 1800

BRECON KNITTING MILLS, INC.
TALLADEGA, ALABAMA
"Brecon" Stockinette Machine: 711

BREDDO INCORPORATED.
KANSAS CITY, KANSAS
"Likwifier" Mixer: LDD-...,
LDDR-..., LDDW-..., LDDRW-...
LO..., LDT..., LDTW..., LHW...,
LHR..., LOR..., LDRHW...,
LORW...

BRIDGE MACHINE COMPANY
PALMYRA, NEW JERSEY
Meatball Former: Titan 4, 4D, 5,
5D, 1D, Titan BT00
Food Molder: Custom 150, Custom
150HD, Crown 240, Crown 240HD,
Imperial 480
Dumper: "LiftLoader" Imperial
480HD, Compac 100, Compac 100HD
Spray Tenderizer Scorer STS-24
Cross Tenderizer: CS12
"Accupat" Food Shaper: 3AP, 4ACS,
DA
Conveyor Cuber: "Convey Cuber"
Cutlet Flatteners: CF-12
Vacuum Packaging Machine: Nirovac
SD220
Conveyor Table: CT-....
Air Operated Spreading Conveyor:
SCA-....
Food Shaper: "Accupat" D
Dumper: "LL"
Conveyor Cuber: CC-..

BRIDGE ROTARY MACHINE COMPANY
PALMYRA, NEW JERSEY
Vacuum Packaging Machine: "Nirovac"
X-..., "Nirovac" S-..., "Nirovac" S
500 1A

BRIDGESTONE TIRE COMPANY, LTD.
TOKYO, JAPAN
Belt (Food Contact): Dura-Sani

BRIGHAM YOUNG UNIVERSITY
PROVO, UTAH
Product Shaping Device: Colosimo

BRITTON MANUFACTURING
COLLEGE STATION, TEXAS

Electric Stimulator: 350
Koch-Britton: 250
Low Voltage Stimulator: 75-LV

BROASTER COMPANY
BELOIT, WISCONSIN
Marin-Aider: 607-B
DustRite: 606
Retort Separator: Polypropylene
Deep Fat Fryers: 1400E, 1400G,
800E, 1800G, 1600

BROCO ALCO DIV. OF ALCO FOOD SERVICE
EQUIPMENT CO.
BELOIT, WISCONSIN
Deep Fat Fryer: 1600

BRODRENE GRAM A/S
VOJENS, DENMARK
Automatic Rotary Freezer: "RIA"...

BROOKLYN HEIGHTS MACHINE CORP.
CARTHAGE, MISSOURI
Conveyors: FG-7-3690, FG-7-36,
FG-7-3013, FG-7-3010, FG-9-3017,
FG-9-3018, FG-9-306, FG-7-3090R,
FG-7-3090L
Packing Table: FG-PT-369,
FG-PT-309, FG-PT-149
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC
LIVONIA, MICHIGAN
Tote Box: R1301W, R1305W, R1307W,
R1310W, R1315W, R1319W, R1323G,
R1323W, R1324G
Tote Box Lid: R1311W, R1316W,
R1320W, R1326G
Storage & Shipping Drums: R1212G,
R1212W, R1225G, R1225W, R1232G,
R1232W, R1245G, R1245W, R1250G,
R1250W, R1255G, R1255W,
R1231G, R1249G
Drum Lids: R1213G, R1213W, R1226G,
R1226W, R1256G, R1256W, R1251W,
R1251G
Bulk Containers: R1121GP, R1123GP,
R1119G, R1119B
Bulk Container Lid: R1122W, R1124G,
R1120G

ARTHUR S. BROWN MFG. CO.
TILTON, NEW HAMPSHIRE
Belts (Food Contact):
White (Cotton Carcass): L415
White (Dacron-Cotton Carcass): L434
(Edges sealed with acceptable
compound.)

WILLIAM BROWN COMPANY INC.
PHILADELPHIA, PENNSYLVANIA
Bone Chip Remover: 1167

BRUENDLER, A.G.
BUTTIKON, SWITZERLAND
"Conti-Cut" Cutter Mixer CVL/2
"TurboCut" Emulsifier VL-G10-101-1
Emulsifier: "Turbo Cut" VL-G2,
VL/3, VL-100, VJ-L55, "Mini-Cut"
MVK

BS & B SAFETY SYSTEMS
TULSA, OKLAHOMA
Vac-Saf Sanitary System: VKB with
KB-C Safety Head

BUCKET ELEVATOR COMPANY
CHATHAM, NEW JERSEY
Corratrough Belting: DAL
Bucket Elevator (For Dry Product
Only): V4

BUCKHORN MATERIAL HANDLING GROUP
MILFORD, OHIO
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Lugs: 01-..., 04-..., 07-...,
11-..., 17-..., 18-...
Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Nest Pac Meat Lugs: 18-...
Nest Pac Tote Bins: 18-524, 18-488
Commissary Case: 47-024E
Containers(w/optional lids): 47-....

BUDD CO. POLYCHEM DIVISION
PHOENIXVILLE, PENNSYLVANIA
Rigid Plastic Belting (Packaged
Product Only): SC-...
Rigid Plastic Belt "Mod-U-Flex": 35
(Packaged Product Only)
Rigid Plastic Belt "Mod-U-Grid": 36
(Food Contact)
Snap-on Rigid Plastic Belt:
...SC..., ...SC...,
...NSC..., ...NSC...,
...RC..., ...RC...,
...RCT..., ...RCT...
Belting (Food Contact): White Hing
Chain 150 HRT-...
Plastic Chain Belt (for direct
product contact): Model 200 PR

BUFFALO WEAVING AND BELTING CO.
BUFFALO, NEW YORK
Belts (Food Contact) Golden Bison:
S2W, S3W, S4W
Sanivoyor: P-90, P-135, P-260,
P-390
White Nitrile/Vinyl Polyveyor: D84W
Black Nitrile/Vinyl Polyveyor: D84B
Teflon Polyveyor White: D84W-Teflon
Servall White: C826W
Servall Black: C826B
Belts (Fully Packaged Product):
Golden Bison-Incline: LG3W

ROBERT F. BULLOCK, INC.
CONYERS, GEORGIA
Pork Skin Pellet Popper: 1200
Pellet Feed Hopper: 80
Cooking Oil Holding Tank: 80
Heat Exchanger: 4
Pork Skin Breaker: PSS-82
Pork Skin Cutter: PSC-83
Product Cart: PTC-500
Pork Skin Fryer: RDF-400
Pork Skin Rendering Cooker: 1200
Screw Lift: SL-83
S/S Dry Rendering Unit: HAR

B. H. BUNN COMPANY

LAKELAND, FLORIDA
Packaging Machine
Meat Tyer: M-10, M-16MR,
M-10MR
Meat Tying Machine: STM-1010,
STM-1016

BURDETT MANUFACTURING CO.
BRIDGEVIEW, ILLINOIS
Kettle: L600

BURFORD CORP.
DALLAS, TEXAS
Vertical Bag Tyer: VB2L, VB2R

T. J. BURNETT
MURRAYVILLE, GEORGIA
Breast Deboner: TB 150
Deboner: TBW-250
Thigh and Leg Deboner: GB-100

BURRELL BELTING COMPANY
SKOKIE, ILLINOIS
Belts (Food Contact): WB152F,
WB153F, WB154F, Hygene 3, Hygene
5, WB152C, WB153C, WB154C,
GB153C, BB153C, DS152C, DS153C,
DS152TC, WB153TC, White Hycar
WB152F-A, WB153F-A, WB154-A,
WB152C-A, WB153C-A, DS152C-A,
DS153-A, Hygene-3A, Hygene-5A,
Green Hycar GB153C-A
Tan Koroseal 2 ply, 3 ply
White Koroseal 3 ply
Smooth Polycool Tan
Smooth Super Polycool Green
White Polytek: DS92C, DS92RC,
DS93C, DS93RC, DS92TC, DS93TC,
P50C, P80C, SP93C
Belts (Food Contact): CC-60,
2C-100, SP-92C, SP-3, D92BC

BUTCHER BOY USA
LOS ANGELES, CALIFORNIA
Frozen Meat Flaker: AU-MF, CMF-G,
CMF-S
Grinders: A-42F, A-42HF, A-52F,
A-52HF, A-56F, AA-56F, AU-42F,
AU-52F, AU-56F, TCA-12, TCA-22,
TCA-32, AA-66S, AA-1100S,
AA-1600S, AA-66, AA-1100,
AA-1600, FMBG-1100, FMBG-1100S
Mixer: 150F, 250HF, 500HF, 250F,
1000, 1500, 2000 (Agitator to be
removed daily for cleaning)
Mixer-Grinder: 150/42, 250/52
Band Saw: B-12F, B-14F, B-16F,
SA-20F, SA-30, SA-36, SA-30F,
SA-36F
"Butcher Boy" Mixer: 500F
Mixer-Grinder (Agitator to be
removed daily for cleaning):
500/56, 500/66, 1000/66, 2000/66
Frozen Meat Cutter: GSF-620
Mixer-Grinder: 100/42, 100/52,
200/42, 200/52
Vacuum Packaging Machine: VA-5,
VA-2
Vacuum Packaging Machine: "Butcher
Boy" VA-1
Vacuum Packaging Machine: VA-2
Dual Mixer: 150-DM, 250-DM
Grinder: AF42, AF52, AF56
Band Saw: 1435S, 1640S

Grinder: AU-66
Tenderizer: CST
Vacuum Packaging Machine: VP-16,
VP-20, VP-32

BUTCHER'S FRIEND PRODUCTS
DES MOINES, IA
Sausage Linker: 2001

B&W METALS COMPANY, INC.
FAIRFIELD, OHIO
Meat Ball Cut-Off Machine: MB-1-22

- C -

CADILLAC PLASTIC & CHEMICAL
BOSTON, MASSACHUSETTS
Cutting Boards: w/Petrothene
LB-733, Plexiglas G Unshrunk

CALLAHAN AMS MACHINE COMPANY DIV. OF
VERMONT MARBLE CO.
PROCTOR, VERMONT
Closing Machine: 131V
Can Seamer: 127 1/2, 227-SV, 527-SV

CAM INDUSTRIES
KENT, WASHINGTON
Wrapping Machine: "Flowrap" A

CAMBRIDGE/REGINA INCORPORATED
CAMBRIDGE, MARYLAND
Belt (Packaged Product Only): D-...,
D-..., D-..., D-..., D-...,
D-..., D-..., D-..., D-...,
Belt (Direct food contact): D1700B,
D1700C, D1700ALW, D1700LW

CAMBRIDGE WIRE CLOTH COMPANY
CAMBRIDGE, MARYLAND
S/S Belt (Food Contact): SaniGrid,
2688, CAMBRI-LINK, B-48-52-18,
B-18-16-12
1" x 1" Regular Duty Flatwire
3/4" Pitch Cam-Grind
1/2" x 1/2" True-Half Flatwire
1/2" x 1" Regular Duty Flatwire
1/2" x 1" Extra Heavy Duty
Flatwire
1" x 1" Extra Heavy Duty
Flatwire,
1" Pitch Cam-Grid w/Mesh Overlay
S/S Balanced Betting: B-36-20-12,
B-30-28-14, B-36-32-16,
B-48-48-17, B-60-60-18,
B-72-68-18
(Food Contact) CAM-Clean Plastic
Belt: C-24
Cam-Clean Perforated Top Belt (Food
Contact): 1696
Belts (Plastic) (Food Contact):
Cam-Clean, Close Rib Cleat: 1665
Cam-Clean, Perforated Top Cleat:
1704
Belt (direct food contact): D880TLW
Plastic Chains (direct food
contact): D-843-SS, D-843-LWSS,
D-863-SS, D-863-LWSS, D-880,
D-880-LW, D-880-TLW, D-882-TLW,
D-1873-TSS, D-1873-TLWSS

CAMBRO, INC.

HUNTINGTON BEACH, CALIFORNIA
Containers: DAW08050,
CYCOLACAH-100F

CAN-AM CONTAINERS, LTD.
SPRINGHILL, NOVA SCOTIA
Rectangular Pail and Lid: CA-6020
Meat Containers: CA-9600-

CANRAD-HANOVIA, INC.
NEWARK, NEW JERSEY
Germicidal Lamp (Non-Ozone
Producing): 24700-S (#94A1
Glass). The lamp must be used in
accordance with part 7, paragraph
7.16 (b) of the "Meat and Poultry
Inspection Manual".

CANTRELL MACHINE COMPANY INC.
GAINESVILLE, GEORGIA
Poultry Killer: RW-1, MK-3
Drain Conveyor: DC-100-
Poultry Chiller-Windmill Unloader:
WV-100-
Cut-up Conveyor: CC-100
Belt Conveyors: TC-100-...,
CC-100-..., FC-100-...,
DD-100-..., TD-100-...
Horn Boning Conveyor: HBC-110
Boning Conveyor: HBC-100
Giblet Pump Diaphragm: DGP-400
Giblet Elevator: GE-200
Packing Bin: PB-200
Stationary Table: ST-100
Giblet Pump: 001
KFC Cut-up Saw: CS-100
Eviscerating Shacklers: CSE-1,
CSE-2, CSE-2-A
Picking Shackles: CSP-4, CSP-4-A,
CSP-4-B
Picking Shackle, Combination
Turkey: CSP-5
Gizzard Tumbler Washer: GW-700
Giblet Pump Air Operated: AGP-300
Lazy Susan Packing Table: LST-300
Parts Boning Conveyor: HBC-110-P
Table Top Conveyor Turns: TT-90,
TT-180, TT-S
S/S Meat Carrier: MC-104
S/S Water Changer: WC-100, WC-200
Wing Master: WM-400
Poultry Skinner: CPNS 100
Breeding Machine: CBM-300
Line Divider: LD-101
Dewaxer: DW-605
Viscera Harvester: EH-15, EH-20
Gizzard Defatter: DF-1
Poultry De-Icing Scale w/Platform
Hanging Bin: HB-1
Triple Deck Belt Conveyor: TD-200
Vat Dumper: HVD350, HVD350SS
S/S Poultry Scalding: SS-200
Auger Chillers: CA-6-1, CA-8-a
(Ice), CA-6-1, CA-8-R
(Refrigerated)
Giblet Chillers: 101, 102, 103, 104
S/S Refrigerated Giblet Chillers
101R, 102R, 103R, 104R
Vacuum Tumbler: VM-1
Adjustable Inspection Stand: AIS-1
Cut-up System: 85-1
Consisting of-Wing Cutter:
06-04-01, Horizontal Bird Halving
Machine: HM-651, Leg Separator:

LS-691, Drumstick/Leg Unloader: 06-38-01
 Eviscerating Machine: Apollo-72, Apollo IV, U80 (Manual positioning of viscera for inspection necessary.) (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
 Disc Pickers: JM-.., JMKD-..
 Broiler Unloading Station 180 - . US-Z
 Poultry Scalders: SC-1
 Automatic Electric Waterbath
 Stunner: AS-Z (Water level must not exceed 1/4" depth above screen.)
 Automatic Vent Cutter: VC-11 (Surfaces of machine contacting carcass must be sanitized with 180F. water or solution of 20 ppm residual chlorine at point of use.)
 Automatic Pre-Stomach Machine: PS-11 (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)
 Reprocessing Station w/Chlorinator: S.T.-1
 Broiler Unloading Station: AD-1, AD-Z
 Neck Skin Cutter: MS-1
 Automatic Opening Cut Machine: "Jupiter" 111 (Surfaces of machine contacting carcass must be sanitized between each use with 180F. water or solution of 20 ppm residual chlorine at point of use.)
 Automatic Gizzard Splitter: GS-111
 Hock Picker: HP-1
 Automatic Bird Bagger: BB-1, PM-80
 Screw Chiller 11: MSC-11
 Inside-Outside Final Birdwasher: BW-2
 CO2 Tunnel: ZT-1
 Weighting System: Mark 1 (Consisting of Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)
 Weight Distribution System: WG
 Poultry Cut-Up Saw: MSC-1
 CD6000 Gizzard Harvester:
 Neck Skinner: NS-1
 Whole Breast Filleting Machine: BFM-681
 Final Inside/Outside (14 Unit) Bird Washer: F10-515
 Scale and Packout Conveyor: SPC-682
 Dewatering Tumbler: DT-2
 Automatic Head and Wind Pipe Puller: HP-2
 "Graham" Automatic Neck Breaker: GANB-100
 Automatic Eviscerator (Manual

positioning of viscera for inspection necessary): Mark 4, Mark 5 (Surfaces of machine contacting carcasses must be sanitized between each use with 180F. water or 20 ppm residual chlorine at point of use.)
 Belt Conveyor: BC-050
 Automatic Bird Unloader: ABU-313
 Oil Sac Cutter: GAOS-200
 Conveyor Saw Table: CST-113
 Giblet Chiller: RAPGC-2, RAPGC-2R
 Neck Skin Cutter: P-2000
 Line Divider: GLD-300, GLD-300A, GLD-300B
 Breeding Machine: CB-80
 Eviscerating Line Shackle: RBES-304
 Kill Line Shackle: BKS-304
 Picking Machine: CH-6/, CE-6/..
 Automatic Poultry Killer: WAK-101
 Hand Gizzard Peeler: 71RAP
 Inside Outside Final Bird Washer: Mark II
 Auto-Cone Breast Deboning System: CCGD-1
 Gizzard Harvester: M-1
 Leg Processor: LP-1
 Cone Deboning Wheel: CCBD1-5
 Turkey Oil Sac Cutter: GAOS-200T (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)
 Cone Deboning Wheel: CCBS-T (Suspended from ceiling).
 Neck Skin Machine: NS-1001
 Gizzard Defatting Machine: NGW-1C
 Automatic Opening Machine: Mark III, "Mark" III-.. (Surface of machine contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)
 Breast Fillet Compressor: BFC-1
 Front Half Portioning Machine: PFMBP-1A
 Gizzard Tenderizer :GTM-100
 Rear Processing Machine: PRPMLP-1A
 Thigh, Drum processing machine: PTDPMLS-1
 Automatic Parts Machine: APM-22
 Automatic Cut-Up Machine: APM-22
 Picking Machine: NP-../..
 Saddle-Cut Machine: PSCM-HM-1-00
 Automatic Wing Portioning Machine: 6000
 Automatic Neck Breaker: "Mark" 16 Shackle: ICS-312-2
 Automatic Breast Fillet Machine: 1200
 S/S Poultry Scalders: PSHE-4200
 Over/Under Cone Deboning Conveyor: OU-CD-18
 Giblet Wrap Machine: "STS"-3
 Automatic Cropping Machine: ACM-510 (Surfaces of machine

contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Neck Breaker: CNB-14 (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use).
 Automatic Neck Breaker: ANB-505
 Automatic Wing Portioner: 6000
 Final Vacuum Machine FCM-500
 Turkey Tender Puller: MTP-100
 Tail Cutter: TC-105
 Wing Cutter(second joint): 06-04-02
 Wing Tip Cutter: 06-04-03
 Viscera Harvester (with power brush cleaner): EH-20
 Beltless Shaker Conveyor: CSC-100
 Poultry Picker: CP-40, CP-80
 Poultry Indexer: CPI-001
 Automatic Thigh Deboner: ATD-300

CAPITAL INDUSTRIES, INC.

SOUTH ST. PAUL, MINNESOTA

Plastic Meat Lugs With Lids: K-1, K-2

CARBONIC INDUSTRIAL CORPORATION

LOGANVILLE, GEORGIA

Freezer: Spiral SF-...-....

CARBONIC INDUSTRIES CORPORATION

ATLANTA, GEORGIA

Supplementary Ice Maker:

WC-...-....

CO2 Snow Hood: SH6-C1....

CO2 Snow Hoods: 6C-...., 6AC-....

CARDINAL SCALE MFG. COMPANY

WEBB CITY, MISSOURI

Scales (w/ S/S Platform and a suitable stand): 2100 S/S, 2200 S/S

S/S Scales: EF-...-...S

Detecto Scale: OU-....

Checkweigher Scale: 102

Scale: PX-6, AP

CARDOX CORPORATION

COUNTRYSIDE, ILLINOIS

S/S Freeze Cabinet: Zip-Freeze

CARDOX CORPORATION DIVISION OF LIQUID

AIR CORPORATION

SAN RAMO, CALIFORNIA

CO2 Snow Hoods: 2164, 6164E,

D-1-37-0524-61, J-100, J-200,

JH-100, JH-200, JIH-200,

1-974-0004

CO2 Pelletizer: D-47650, H-300-SS,

R-1000-2AL, R-300-SS

Ultra Freeze Tunnel: 1-55-003-..,

1-55-0001A-.., 1-44-0003-..,

1-55-003-.., 1-55-001A

Cyclone Snow Separator Hood:
 D1-974-0006, Impactor & Box
 Nozzle
 D1-974-0008, 0006 w/impactor fl.
 nozzle
 D1-974-0019 0006 w/2 Impactors &
 fl. Nozzle
 D1-974-0018, 0006 w/2 Impactors &
 Box Nozzle
 D1-974-006
 S/S Freezer Cabinet "Zip-Freeze"
 Snow Horns
 1-037-0509 (4 1/2" Dia)
 1-937-0015 (5" Dia)
 1-937-0016 (6" Dia)
 1-937-0017 (8" Dia)
 1-937-0018 (10" Dia)

THE CARDWELL MACHINE CO.
 RICHMOND, VIRGINIA

Vib-O-Vey Conveyor: VC-1472-1
 Screening Conveyor: SC-283

CARNITECH A/S

(KOPPENS INDUSTRIES)

STONE MOUNTAIN, GEORGIA

Column Loader: L-..., L-..., L-...-3US

J. A. CARRIER CORPORATION

BURLINGTON, MASSACHUSETTS

Filler Machine

CURRUTHERS EQUIPMENT COMPANY

WARRENTON, OREGON

Nu Pak Machine: "A"

CARSON INDUSTRIES

LAVERNE, CALIFORNIA

Combion Bin: Titan Super

W. R. CARY ENGINEERING, INC.

OZARK, MISSOURI

Carcass Washer: 7500

W. R. CARY ENGINEERING, INC.

SPRINGFIELD, MISSOURI

Hock Blow Off Cabinet: D-2500 (Each
 installation must be reviewed by
 Slaughter Inspection Standards and
 Procedures Division.)

CASA HERRERA, INC.

LOS ANGELES, CALIFORNIA

Masa Extruder: C500-100

Corn Washer: C20100

Corn Grinder: C40100

Tortilla Oven: C70100

Cooling Conveyor: CC80000

Double Flour Tortilla Head: DFTH
 60000

Tamale Extruder: XTC 500100

Double Flour Tortilla Elevator:
 DFTE 60500

Dough Mixer: M30100

CASHIN SYSTEMS CORP.

HAUPPAUGE, NEW YORK

Chitterling Chilling & Finishing
 Machine: C-300C

Checkweigher: 310

Bacon Weigher: 1027

Cardboard Dispenser: 1026

Takeaway Conveyor: 312

Weigh While Convey System: 1132

Heart Slasher Washer and Chiller
 Chitterling Cleaning Machine: 44
 Stomach Cleaning Machine: 88
 Heart Slasher & Washer: C-200 H
 Combination Deslimer, Scalder,
 Chiller: C-100S
 S/S Inclined Conveyor: B-100
 Slicer: PEC Series 1, PE Series 2,
 PEC Series 3
 Hold-Down Assembly for Slicers:
 3508
 Slicer: CCS-1
 Manual Dispenser: 1125
 2-Track Takeaway Conveyor:
 1127-0001
 Grader Interleaver System: 4027
 Single Track Take-Away Conveyor:
 1228
 Continuous Feed Bacon Slicer: 3027
 Semi-Automatic Bacon Press: 5000
 Bacon Press (Automatic): Dan-D:5050
 Checkweigher: 1226-8000
 Flyte Diverter: 1226-7000
 Three Track Takeaway Conveyor: 1227

CASSO-SOLAR CORPORATION

POMONA, NEW YORK

Solar Cooking Oven

CAVINESS WELDING

SAN ANGELO, TEXAS

Hide Puller: AB-30601

CCI SCALE COMPANY

VENTURA, CALIFORNIA

S/S Scale: .CD-...., HCD-20008

"S/S" Scale: LCD-...., HCD-.....

CEL TEC SYSTEMS, INC.

ATHENS, GEORGIA

Chute Weigher System: 2000

CENTENNIAL MACHINE COMPANY

GAINESVILLE, GEORGIA

Neck Skin Cutter: N-C921

Automatic Oil Sac Cutter: 301 (If
 used prior to inspection station,
 surfaces contacting carcasses
 must be sanitized between each
 use with 180 F. water or solution
 of 20 ppm residual chlorine at
 point of use.)

Automatic Neck Breaker: 401, 7615

(If used prior to inspection
 station, surfaces contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or solution of 20 ppm
 residual chlorine at point of
 use.)

Poultry Killing Machine: 7661

Viscera Clipper: 740M

Packaging Conveyor: 7631

Deboning Conveyor: 7632

Parts Elevator: 7633

Opening Cut Machine: 301A (If used
 prior to inspection station,
 surfaces contacting carcasses
 must be sanitized between each
 use with 180 F. water or solution
 of 20 ppm residual chlorine at
 point of use.)

Poultry Killer: 205

Poultry Line Divider: 31, 32

Giblet Pump: 40
 Poultry Shackle: 1000
 Giblet Chiller: 500
 Poultry Picker: 7601
 Automatic Poultry Killer: 7660
 Automatic Gizzard Machine: 720,
 720M
 Automatic Bird Unloader: 7650
 Chicken Scalder: 7620
 Belt Conveyor: 7630
 Roller Drain Conveyor: 7640
 Hock Cutter: 1600
 Whole Bird Chiller: 7670
 Chiller Unloader, Windmill Type:
 7670A
 Mechanical Lung Remover: MLR
 Tumbler Washer: 7641
 Automatic Poultry Eviscerator: 7684
 (Manual positioning of viscera
 for inspection necessary.
 Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or 20 ppm residual chlorine
 at point of use.)
 Solenoid Activated Hand Wash Valve:
 7685
 Automatic Head Cutter: 7610
 Head and Wing Scalder: 7624-A
 Giblet Wrap Machine: 7690
 Poultry Cut-up Shackle: 01
 Neck Conveyor: 7697
 Giblet Pump: 41
 Poultry Parts Skinner: 720 M-P-S
 Automatic Gizzard Feeding System:
 7683
 Crop Puller: 7686
 Neck Puller: 7635
 Counter Rotary Picker: 76-100
 Halving Machine: 6500
 Leg Processor: 7698
 Front Half Cut-Up Machine: 7697
 Gizzard Puller: 1-1956 (Surfaces of
 machine contacting carcasses must
 be sanitized between each use
 with 180 F. water or 20 PPM
 residual chlorine at point of
 use.)
 Automatic Poultry Stunner: 7699
 Note: (Stunner is not to operate
 without the perforated grill
 permanently installed in such a
 manner that the water level is
 1/4 inch above the grill
 surface.)
 Automatic Gizzard Spitter: 730
 Automatic Crop Puller: 7686-180
 Neck Breaker: 401-180
 Chicken Sorter: CS, NS
 Scalder: 7500
 Automatic Vent Cleaner: AVC-1287
 (Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 degree F
 water or 20 PPM residual chlorine
 at the point of use.)

CENTRAL MARKETING, INC.

LAKEWOOD, COLORADO

Wiener Grill Scoring Machine: CM-3

CENTRICO, INC.

NORTHVALE, NEW JERSEY

"Westfalia" Separator:

SA-.....36-...., SA.....-076,
SA-.....37-...., SA.....-177,
SA-....., SA-.....,
SB-....., SC-.....

CENTURY 21 MERCURY CORP.

ENGLEWOOD, COLORADO

Vent Cutter: Century 21

CERVIN ELECTRIC COMPANY

MINNEAPOLIS, MINNESOTA

Poultry Stunner: Stun-O-Matic

Vent Cutter: VC

CESCO MAGNETICS

ROHNERT PARK, CALIFORNIA

S/S Magnetic Traps: 103, 104,
105, 120S/S Magnetic Sausage Traps: 190SS,
195SS, 196SSS/S High Pressure Magnetic Trap:
150SS

S/S Magnetic Plate: "Sanitary"

S/S Magnetic Traps: "Magtrap" 105

C. E. INVALCO

TULSA, OKLAHOMA

Flowmeter: WS5-...., WE5-....

Sanitary Level Probes: D Series,
B07-JC & F PACKING COMPANY

CHICAGO, ILLINOIS

Cryo-Compressed Extruder: BJ-100

C & G METAL PRODUCTS MFG. CO.

CHICAGO, ILLINOIS

Ox-Tail Washer

CGZ ALIMEC SPA

PARMA, ITALY

Ham Press: PEC/2SF

Desalter Machine: PA/5TS

CHACE LEATHER PRODUCTS

FALL RIVER, MASSACHUSETTS

Belts (Food Contact): Betalon T07,
T10, T112, T125, 2T25, 3T30, T
13/B, T18, T04Belt (Packaged Product): Betalon
T05CHAD COMPANY INCORPORATED

LENEXA, KANSAS

Beef Carcass Prewash Cabinet:
CPW-1000

Final Carcass Rinse: NW-1000-1

Beef Head Washer: HW1000-1,
HW-1000-2High Pressure Hock Washer:
HPHW-2000Beef Carcass Washer: BW-1000,
BW-2000, BW-1500, BW-4000

Hog Neck Washer: NW-1000

S/S Smokehouse Trees: Single Post
1, Double Post 2

Picnic Scrubber: PS-750, PS-1000

Hog Carcass Washer: HCW-1000

Hock & Front Shank Washer:
HFSW-100

Foot Scrubber: FS-1000

Beef Foot Washer: BFW-1000

(Back up person required for
inspection of finished feet)

Tripe Washer: TW-1000

Hog Neck Wash & Picnic Scrubber:
NWPS-1000

Lamb Carcass Washer: SW-2000

Brush Type Hog Polisher BT-865

Hog Carcass Washer: HCW-2000

Consisting of: Hog Carcass
Washer: HCW-1000, Hock/Front
Shank Washer: HFSW-1000

Beef Carcass Washer: BW-3000

Neck Wash/Picnic Scrubber:
NWPS-1000

Beef Carcass Prewash Cabinet:

CPW-1000 (To be used with an

acceptable Quality Control

Program approved by Slaughter

Inspection and Standards Div.

Technical Services)

Carcass Spray Cabinet: CAS-1000

Head and Tongue Spray Cabinet:
HT-1000

Hog Carcass Sanitizing Spray

Cabinet: HCSS-1000

Hock Blowing Assembly: HB-1000

CHALLENGE-COOK BROTHERS, INC.

INDUSTRY, CALIFORNIA

Vacuum Meat Tumbler: MP-10

Vacuum Meat Tumbler: MP-5

Vat Dumper: LD-20

Vacuum Meat Tumbler: MP-3, MM-..

Loading Chute: LC-3

Loading Device: LD-22, LD-1

CHAMPION MACHINERY COMPANY

JOLIET, ILLINOIS

Duo-Flex Mixers: 200DA, 300DA

Mixer: ". ", 140

Slow Speed Dough Mixer: ". ", ". ",
140S/S Slow Speed Dough Mixer: ". ",
". ", 140Semi High Speed Dough Mixer: ". ",
". ", 140S/S Semi High Speed Dough Mixer:
". ", ". ", 140JOHN CHATILLON & SONS

KEW GARDENS, NEW YORK

Hanging Scale: ..28ASDD-PL,
24ASDD-PL

Bench Platform Scale:

BP...PL...T-SS, BP...T-SC,

BP...PL...DT-SS,

BP...PL...DT-SC, all w/Stand

Model BPMS

S/S Table Top Scales: "Favorite"

CHERRY-BURRELL ANCO/VOTATOR DIVISION

LOUISVILLE, KENTUCKY

(FORMERLY\CHEMETRON PROCESS EQUIPMENT,

CHEMETRON FOOD EQUIPMENT,

ALLBRIGHT-NELL CO.)

Continuous Frank System: 1400

Head Flush Cabinet: Rotary, 731

Bacon Slicer: 827, 827-S, 827-CS

Pickle Injector: 991-B, 991-H,

992-E, 992-F, 1191-B

Hog Viscera Inspection Table: 736,
17-A (Sanitized with 180 F.

water.)

Stationary Small Stock Inspection
Table: 588

Gambrel Cord Cutter: 594

Gambrel Push-Off: 1194

Belly Trimming Knife: 1192

Grinder: 766

Sausage Metering Device: 1023

Lard Measuring Filler: 1077

Saw: 102

Hide Puller: 1141

Stomach Inspection Ring: 861

Viscera Separating Table: 736-A

S/S Flight Conveyor Table: 844-F

Side Splitting Conveyor: 844-B

Continuous Vacuumizer: 1402-C-1

Lard Filler: 1077, 876, 877

Hog Scalding Tub: 779

"Anco" Cold Cut Stacker: 834

"Anco" Cold Cut Slicer: 832-S,
832-MS, 1432

Fat Wash Box: 21

Hog Neck Washer: 786

Tripe Umbrella: 45

Shoulder Cutter: 560

Beef Viscera Table: 1059 (Sanitized
with 180 F. water.)

Small Stock Viscera Table:

17/94/850 (Sanitized with 180 F.
water.)

Bacon Packing System: 828

Hog Cutting Conveyor: 842

Belly Roller: 787

Sausage Table: 277

Paunch Tables: 981, 982

Side Splitter Table & Pedestal: 797

Hog Head Conveyor: 851

Slicer: 827-C, 827-E, 827 MS

Cattle Jaw Puller: 480

Hog & Sheep Head Splitter: 562

Cattle Dehorner: 980

"Pneu-Draulic" Head Splitter: 1093

Hog Jaw Puller: 22

Pickle Injector (Bone-In): 1096

Hog Stomach Slimer: 860

Heart Slasher: 1185

Continuous Vacuumizer: 1402-C

Bacon Forming Press: 1111-S,

1111-AS, 1211

Hog Dehairing Machine: 904, 905,
906

Rotary Meat Cutter: 635-A

Offal Washer: 971

Perforated Top S/S Tables: 1273,
1274

S/S Top Tables: 1264, 1271, 1272

S/S Tables (Portable): 1275

Tables: 844-D, 728-A, 728-B,

1271-A, 1271-B, 1267, 1273, 1265

Screw Conveyor: 1081E

S/S Smokehouse Tree: 422-S

Sheep Pelt Puller: 1187

S/S Vat: 1208

Hog Break-Up Table: 842-A

Belly Roller: 513

Stationary Boning Table: 751-A

Fat Hopper w/Auger: 1295

Hog Washer: 34

Boning Table: 844-E, 844-F

Conveyor: 1278, 1428, 1279, 1283

Take-away Conveyor: 1433

"Sepromatic" Mechanical Deboner:

ANCO 1600

Paper Dispenser: 1427

Hog Head Workup Table: 1266

Hog Polisher: 774

Jowl Roller: 845

Lard Cool Roll: 210-S

Hog Stomach Table: 735
 Gambrelling Table: 12
 S/S Trimming Conveyor: 844A
 S/S Auger Conveyor: 1282
 S/S Chill Tank: 1221
 Galvanized Chill Tank: 1222
 "ANCO" 3-Track Take Away Conveyor: 1227
 Bacon Pickle Injector, 1292-B, 1391-B.
 S/S Edible Cooker: 1500
 Bacon Press: 1411
 S/S Edible Cooker: 1500
 Slicing System: Model "Anco" 3000
 Consisting of: Side Trim Knife: 3017, Continuous Slicer: 3027, Weight System: 3037, Cardboard Dispenser: 3047, Checkweigher: 3057, Reject Conveyor: 3067, Make Weight Conveyor: 3077
 Heat Exchanger (Scraped Surface): 3SSHE, 4SSHE, 6SSHE
 Pickle Injector: 1591-B
 Bacon Press: 1411
 Bacon Slicer: 827, 827S, 827CS
 Pressure Regulating Valves: 2612, 2612D&K

CHEMTRON PROCESS EQUIPMENT, INC.
 LOUISVILLE, KENTUCKY

FORMERLY MEAT PACKERS EQUIPMENT
 Ham Mold Unloader (Dual): 121
 Ham Mold Unloader (Single): 120
 Ham Former: 404, 408, 413, 414
 Stuffer (Speed-King): 103
 Rail Hoist (MEPACO): 510
 "MEPACO" Formulating Scale
 Conveyor: 184-A
 Loaf Mold: 807-PL, 811-SL
 Ham Mold: 813-SH
 Loaf Pan: 877
 Loaf Truck: 218
 Mixer-Blender: 170 (standard and vacuum)
 Conveyor (Screw Type): 185, 185-TA
 Loader (Screw Type): 105, 413, 415
 Stuffer (MEPACO): 117
 S/S Screw Conveyor: 173, 185-1, 185-11, 185-12
 S/S Slat Conveyor: 175
 Dual Mold Stuffer: 108-A
 Stockinetter (MEPACO): 102
 Boning Conveyor (MEPACO): 181
 Belt Conveyor (MEPACO): 211-A
 Dumper: 519
 Mold Cover Press: 114, 112, 116, 126
 Rotating Trays: 201, 238
 S/S Landing Table: 130
 Forming and Stuffing Machine: 106
 Lift Dumper: 523
 Loaf Mold Filler: 560
 Tripe Washer S.S.: 436
 Sausage Meat Truck: 250
 Ham Soaking Truck: 270
 Soaking Tank: 272
 Ham and Bacon Wrapping Table: 135
 Wrapping Table: 136
 Utility Table: 142
 Sausage Stuffing Table: 150
 Stuffing Table (Streamlined): 151
 Stuffing Table (Conventional): 152
 Pumping Table: 160
 Boning Table w/Cutting Boards: 155

S/S Surge Hopper: 526
 S/S Formulating Table: 179-T
 Dual Loading Forming and Stuffing Machine: 107
 Self Feeding Grinder Hopper: 525
 Surge Hopper: 524
 S/S Spice Mixer: 552
 Rotary Ham and Bacon Washer: 189
 Mold Cover: 807-SL-P, 807-DL-P, 813-SH-P, 813-DH-P
 Loader Screw Type (Standard & Vacuum): 105
 Vacuum Stuffer: 105V

CHEMFAB

MATERIALS TECHNOLOGIES DIVISION
 NORTH BENNINGTON, VERMONT

Food Contact Belts: Series
 400TCGF: 10, 14
 Series 100 TCGF: 3, 5, 6, 10, 11, 14, 5 Flex., 10 Conductive
 Series 300 TCGF: 3, 5
 Series 200TCGF: 3, 5, 6, 10, 14
 Series TCGF: 2735, 6530, 8323
 Series 100TCK: 5, 6, 8, 10
 Packaged Product: Series TCGF: 8430, 8915, 9013
 Series TCK: 1589, 1590
 Microwave Belts (Food Contact):
 Series TCGF-8915, TCGF-9013, TCK-1589, TCK-1590

CHEMPRENE INC. DIV. WITCO CORP.

BEACON, NEW YORK

Belts (Food Contact): (Cotton carcass belts have edges sealed with approved sealant.) Fabric Codes (All Belts) - 2, 3, 4, 6, 15, 16, 23, 30, 34, 46, 60, 78, 79, 81, 90, 91
 Surface Codes-Nitrile (NBR White): 2, 3, 3A, 4, 4A, 9, 14, 15, 16, 17, 18, 23, 24, 31, 33, 34, 42, 47, 48, 49, 69# (#white only)
 Nitrile (NBR) Black: SAME AS ABOVE
 Nitrile (NBR) Tan: SAME AS ABOVE
 Nitrile (NBR) Green: SAME AS ABOVE
 PVC White: SAME AS ABOVE
 PVC Black: SAME AS ABOVE
 PVC Tan: SAME AS ABOVE
 PVC/NBR White: SAME AS ABOVE
 PVC/NBR Black: SAME AS ABOVE
 PVC/NBR Tan: SAME AS ABOVE
 Butyl (IIR) White: SAME AS ABOVE
 NBR/Teflon White: 21
 NBR/Teflon Tan: 21
 NBR/Teflon Dark Tan: 21
 NBR/Teflon Light Green 21
 PVC (TP) White: 3, 14
 PVC (TP) Tan: 3, 14
 Belts (Food Contact): CW-90-COS, CW-90-CBS, CW-120-COS, CW-120-CBS, GWH-1, GWH-2, UFB-1, UFB-2
 Belts (Fully Packaged Product):
 Surface Codes: 1, 5, 10, 11, 12, 13, 20, 37A, 46, 46A, 53, 57, 57A, 58, 59, 60, 62, 65
 Belts (Fully Packaged Product):
 CW-90-N, CW-120-N, MNG-1
 Belts (direct food contact):
 9602, 9601

CERRY-BURRELL CORP.

CEDAR RAPIDS, IOWA
 Thermutator (Heat Exchanger):
 624-L, 624-S, 648-L, 648-S, 648-DE, 672-L, 672-S, 672-DE
 Super Thermutator - Swept Surface Heat Exchanger: 624-DE
 Flexflo Pumps: O-F, OH-F
 Aro-Vac Flavorizer: AVAS-SH2, AVBS-SH2, AVA, AVB, AVC, NO-BAC MODELS B, C, D&E
 Air Operated Valves: Series 6L, 62, 68
 Air Operated Aseptic Valves: Series 9L, 92, 98 (with I, Q or threaded ferrules)
 Plate Heat Exchanger: EWMS, EI, EIS, ES, EUS, SXI, SXLAS
 Agitator, Longsweep: L
 Agitator, Paddle: 2
 Agitator: 3, 4
 Homogenizers (Standard Sanitary):
 Steller Series...
 SS-....VBR
 SS-....SGR
 SS-....TGR
 Homogenizers (Asceptic): No Bac Steller Series...
 No Bac SS-....VBR
 No Bac SS-....SGR
 No Bac SS-....TGR
 High Pressure Pumps (Standard Sanitary): S3 Series-...
 S3 Series-....VBR
 S3 Series-....SGR
 S3 Series-....TGR
 HD6 Series 400
 HD6 SS-....VBR
 HD6 SS-....SGR
 HD6 SS-....TGR
 SP2, SP3, SSP, SFP
 High Pressure Pumps (Asceptic): No Bac S3 Series-...
 No Bac S3 SS-....VBR
 No Bac S3 SS-....SGR
 No Bac S3 SS-....TGR
 No Bac HD6 Series 400
 No Bac HD6 SS-....VBR
 No Bac HD6 SS-....SGR
 Thermomixer With Agitator Dual 5
 Processing Vat: PV-50, PV-100
 Scraper Agitator: 6
 Butterfly Valve: 100-BV
 Bridge and Cover Cone Bottom: EPCB
 Bridge and Cover Flat Bottom: EPB, WPB
 Dome Top Flat Bottom: EPD, WPD, SP
 Dome Top Cone Bottom: EPC, SPC
 Flexflo Pumps: 4A.-F, 4A...-F, 4A...-F, 4A....-F, 4B.-F, 4B...-F, 4B....-F, 4C.-F, 4C...-F, 4C....-F, 4C....-F
 Air Operated Valves: Series 81 and 82
 Thermaflex Plate Heat Exchanger:SB

CHESTER JENSEN COMPANY

CHESTER, PENNSYLVANIA

Air Operated Valve: 782
 "CJ" CookerCooler: 70
 Cook Tank
 Walking Beam Chiller: T, T-...-.....

Screen Tank: 450
 Plate Heat Exchanger: HMF
 Short Gas Flow Chiller: (For brine or water) .B-.OT-....
 Cooker-Cooler: 70SN100
 Blender: 0-3
 Brine Chill Tank: D-BC-S-...., D-BC-D-....
 Hot Water Cook Tank: D-WC-D-...., D-WC-S-....
 Chill Shower Tunnel: T-BS-D-...., T-BS-S-....
 S.S. Blender: 04
 Plate Heat Exchanger: H-35-FS
 Tumbler/Chiller: TC-....
 Red Water Chiller: RW-
 Rotary Strainer: RS-
 Cooker: P-....

CHESTNUT RUN LABORATORY

WILMINGTON, DELAWARE

Soft Meat Attachment: .C

CHICAGO SPENCE TOOL & RUBBER

FRANKLIN PARK, ILLINOIS

Belts (food Contact): White Hycar
 COS 2 ply, 3 ply, 4 ply, 5 ply
 Black Hycar 2 ply, 3 ply, 4 ply, 5 ply
 White Hycar 3 ply & 5 ply
 Light Duty Dacron-Teflon 2 ply & 3 ply
 Dacron-Hycar 2 ply & 3 ply
 Dacron-Butyl 2 ply & 3 ply

CHIORINO

WILMINGTON, DELAWARE

Belts (Food Contact): 1M4-UO-U2,
 2M8-UO-U2, 2M8-UO-V5

CHISHOLM-RYDER CO., INC.

NIAGARA FALLS, NEW YORK

12 Station Filler: CRCO
 Hand Pack Filler: 800

CHOICE CUT CORPORATION

LOVELAND, COLORADO

Saw: 1000 (Acceptable table or stand to be provided by user.)

CHUBCO

OAKLAND, CALIFORNIA

Superflo Convectaire Oven: LMP

CINCINNATI BUTCHERS SUPPLY

CINCINNATI, OHIO

Hog Viscera Inspection Table: 79
 Pan Sterilizer: 142
 Hog Polisher: 77A
 Hog Inspection Tables: 81 & 81A
 Head Flush Cabinet: 138
 Hog Head Work-Up Table: 137
 Fat Wash Box: 85
 Permeator: 246, 247
 Scalding Tubs: 24, 25, 30, 131
 Snout Puller: 95-US
 Head Flush Booth: 5006-US
 Heart Slasher & Washer: 1000-US
 Hog Head Splitter: 126-US, 127-US
 Beef Viscera Conveyor Inspection Table: 376-US
 Grinder: Regular and Super-Feed, 525-US
 "Boss" Rotary Meat Cutter: 470-U

"Boss" V-Type Scalding: 413-U
 Hog Cutting Table: 161
 Pluck Trim Table: 475
 Meat Tree (8 Hook): 5-U
 Mixer: 468V-US
 Continuous Stuffer: 564-D
 S/S Receiver: 710-U
 Cattle Hoof Scalding: M-405U
 Hide Remover: 5023-U, 5023-AU
 Trimming Table: 176-U
 Tripe Inspection Rack: 444-U
 Cattle, Calf Head Flush Cabinet: 416A-U
 Automatic Hog Cut-down: 159-U
 Belly Roller: 167A-U
 Lazy Susan (Motorized): 5052-U
 Power Toe Puller: 78-U
 Umbrella Tripe Washer: 394-U
 Head Stand, S/S Head Holder: 418-U

Offal Rack w/Drip Pan: 440-U
 Stationary Viscera Inspection Table: 107-U

Hog & Cattle Head Holder: 5032-U
 Hog Hide Pullers: 1019U, 1019AU
 "Boss" Excoriator, Stationary: 435-U
 "Boss" Excoriator, Movable: 436-U
 "Boss" Head Cheese Cutter: 541-S-U
 Batch Type Hog Dehairers: 35A, 145, 150
 Galvanized Sausage Cage: 482U, 483U, 547U
 Galvanized Ham and Bacon Smoke Trees: 1A-U, 1B-U, 3U, 4B-U, 6U
 Gambrelling Table: 68, 69, 71
 Grinder: 534
 Peck and Entrail Washer: "BOSS" 707
 Dehairing Machine: "Jumbo"..
 Jaw Puller: 96A
 "S/S" Silent Cutter: 590

CINTEX OF AMERICA, INC.

KENOSHA, WISCONSIN

Metal Detector: MD-..
 Metal Detector: Microsearch
 MiH....S, MiV....S, MiR....S,
 FeH....S, FeV....S;
 (For Packaged Product Only)
 Microsearch MiH....W, MiV....W,
 MiR....W, FeH....W, FeV....W
 Conveyor: CS-2000

CIRCUITS & SYSTEMS INC.

EAST ROCKAWAY, NEW YORK

Scale: SSB

CIRCLE C INDUSTRIES INC.

OAKLAND, CALIFORNIA

Clipper: CCC, CCA, CHA

CIRCLE DESIGN & MFG. CORP.

SADDLE BROOK, NEW JERSEY

Packaging Machine: 4-160Q
 Gravy Packet Machine: V-...H-.0

C & K MFG. & SALES COMPANY

CLEVELAND, OHIO

Stuffing Horn
 Cutting Boards: "ZipLite" 500
 Cutting Table: 2TT630
 Zip-Tyers: MZT-..., MPZT-...
 Cutting Table: ZTT-..., ZBT-...
 Cutting Boards "Zip-Lite" Tan, Red

CLAMCO CORP.

CLEVELAND, OHIO

S/S Tables: 754-ST, 754-STP-14,
 759-STP-15
 Overwrap Machine: 75.L, 75.LS,
 75.B, 75.S, 75.LP-., 75.CP..

J. L. CLARK MFG. COMPANY

ROCKFORD, ILLINOIS

Capping Machine: 1716

CLAWSON MACHINE CO.

FLAGTOWN, NEW JERSEY

Dry Ice Granulators: D-1-AG

CLEAR CORPORATION

MINNEAPOLIS, MINNESOTA

Lugger Buggy: ESU/LB

CLERMONT MACHINE COMPANY

BROOKLYN, NEW YORK

Sheet Former: VMP-ZA
 Dough Skin Processor: A,
 MA-4500-6A
 Dough Skin Transfer: A
 Dough Skin Filler: A
 Dough Skin Folder and Rolling: A

CLEVELAND/ALCO

CLEVELAND, OHIO

Kettle: KGM-..., KGM-...F
 Convection Steamers:
 .DSG...QTSM...QTSM,
 .DSE...QTSM...QTSM,
 .DSC...QTSM...QTSM, .DSG...QOTS,
 .-CKGM-..., .DG-..
 Tilting Kettles, Steam Jacketed:
 KDL-...-T
 Steam Jacketed, Kettles: KDL-...F,
 KDL-...

CLEVELAND MIXER CORP.

STREETSBORO, OHIO

Mixers: S-A-., S-AD-., S-FGBS,
 S-FGBM, SF-GB2M

THE CLEVELAND RANGE CO.

CLEVELAND, OHIO

Steam Cookers: .B-..., .F-..., .K-...,
 .J-..., .-J-., .-J-., .-J-.,
 .-J-., .-K-., .-K-., .-K-.,
 .-K-..
 Modular Steam Jacketed Kettles:
 KDM-., KDM-...T, .CS, .PS
 Convection Steamer: .DS,
 .DS24-QOTS, .DS-.CS, .DS-.TS,
 .DS-.PS, .DS24-QTSM18-.QTSM,
 .DS24-.QTSM, .DQTS-.CS,
 .DQTS-.TS, .DQTS-.PS, .DG, .DQTG,
 .DSG-.QTSM, .DSG...QTSM...QTSM,
 .DSC-.CS, .DSC-.TS, .DSC-.PS,
 .DLG-.CS, .DLG-.TS, .DLG-.PS,
 .DQTLLG-.CS, .DQTLLG-.TS,
 .DQTLLG-.PS, .DE-., .DE, .DE,
 .DQTE, .DLE,
 .DSE...QTSM...QTSM, .DG-...,
 .DSE...QTSM, .DQTELE-.CS,
 .DQTELE-.TS, .DQTELE-.PS,
 .DSE...QOTS, .DLE-.CS, .DLE-.TS,
 .DLE-.PS, .DSC, .DSC, .DSC-.,
 .DSC...QOTS, .DSC...QTSM...QTSM,
 .DSC...QTSM, .DQTS-.CS,
 .DQTS-.TS, .DQTS-.PS, .DG,

..DS, .DQTSC, .DQTS, .DSG...QQTS,
 ..DLLG, .DS..., ..CKDM, ..-CDM,
 ..-CKSM, ..-CSM, ..-CKGM-...,
 ..-CEM-..., ..-CKEM-..., ..-CGM-...

CLEVELAND RANGE, LTD.

DOWNSVILLE, ONTARIO, CANADA

Gas Cabinetized Self Generating
 Kettles: KGM..., KGM..., KGM...F.
 Direct Steam Kettles: KDL..., KDL...,
 KDL...F, KDP..., KDP..., KDP...F,
 KDP...T, KDL...T, KDL...T, KDT.T,
 KDT...T
 Direct Steam Cabinetized Kettles:
 KDM...T, KDM..
 Direct Steam Mixer Kettles: MKDL...T,
 MMKDL...T, TMKDL...T, TMKDL...T,
 MKDT...T
 Self Contained (Electric) Kettles:
 KEP..., KEP..., KEL..., KEL...,
 KEL...T, KET.T, KET...T
 Self Contained (electric) Mixer
 Kettles: MKET...T, MKEL...T,
 MKEL...T, TMKEL...T, TMKEL...T
 Skillets: SET..., SEM..., SEL...,
 SGM..., SGL..
 Metering Product Filling Station:
 MFS

CLIP-R-TI

CRESTWOOD, ILLINOIS

Clip-Cutter: DK-200
 Clip-Cutter: TK-100 (To be used
 with acceptable stand)
 Clipping Machine: BR-6010
 Clip-R-Ti
 Clipping Machine: BR-6010, BR-7010

C, L AND W EQUIPMENT CO.

THOMPSON POULTRY, INC.

IOLA, KANSAS

Plastic Kill Line Shackle (Natural
 Color): KL-1
 Plastic Eviscerating Line Shackle:
 EV-1

CLOUD CORPORATION

SKOKIE, IL

Pouch King: 2161-...

CLOUDY & BRITTON, INC.

MOUNTLAKE TERRACE, WASHINGTON.

Take-Away Conveyor: TC-001-SS,
 TC-002-SS

CLYBOURN MACHINE COMPANY

SKOKIE, ILLINOIS

Bacon Packaging: IGP-6

COBON PLASTIC CORPORATION

NEWARK, NEW JERSEY

Transparent Tubing: Corbin N-23,
 Corbovin NBR

COLBORNE MFG. COMPANY

GLENVIEW, ILLINOIS

Fried Pie Machine: T-28000-K
 Infed Roller Closure Conveyor:
 LRC-12
 Turn Over Machine: T-28400
 Piston Filler: PF-
 Rotary Filler: F-42
 Rotary Pie Machine: RO-F-LA-E
 Dough Portioner: ED

Single Head Filler: T-28050

Double Arm Dough Mixers: 180, 245,
 360, 530

Dough Roller: DRB

Pizza Dough Roller: P-...R, P-...L

Spiral "Helix" Filler: CSF-376...

Transfer Conveyor: RTC-373-..

Pastry Conveyor Line: RT28850

Sheeter: T-1000

Dough Extruder: CDS-40100

Pizza Topping Line: RPL-41600

(Consisting of - Disc Dispenser,
 Conveyor, and Sauce Dispenser)

Transfer Pump: TP-342..

Debossing Conveyor: RSL-372..

Soft Pie Filling Machine: SPF1..

Cut Off Valve: PF 4026

Meat Pie Line: RSL 46...

Colform: 80

Rotary Pie Press: RSP-47

COLMATIC CORPORATION

LONG ISLAND CITY, NEW YORK

"Maxivac/Maxipak" Vacuum

Packaging Machine: B-...

Automatic Pickle Injector WS...

Vacuum Packaging Machine:

"VACUMIT"-.....

COLUMBIA PRODUCTS CO.

SANTA ANA, CALIFORNIA

Meat Wash Sink

COMMERCIAL FILTER CORP.

LEBANON, INDIANA

Filter: Fulfo

Fat Frying Filters:

15944-FF30A48AFB,

15950-FF30A60AFB,

15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY CO.

FRESNO, CALIFORNIA

Dewatering Shaker: 1841

Oscillating Feeder Conveyor: 4651

Water and Product Spreader: UW-.

Dewatering Spreader Shaker: UDS-.

Plastic Belt Conveyor: UBC-.

Reclaim Real: UWR-.

Hydro Food Pump: UHP-.

Sauce Applicator: URA-.

Fog Spray Belt Conveyor: UBSC-.

Dispensing Shaker: UDT-.

COMMERCIAL REFRIGERATION SYSTEMS, INC.

DENVER, COLORADO

"S/S Ice Making Machines: MF-1000

w/Ice Storage Bin: 4000

COMPRESSION POLYMERS

SCRANTON, PENNSYLVANIA.

Cutting Board: Protect

CONAWAY PROCESSING EQUIPMENT COMPANY,

SEAFORD, DELAWARE

Pinning and Dehairing Machine 105

Automatic Eviscerator: "Linco"

13-210 (Manual positioning of
 viscera for inspection
 necessary.)

Surfaces of machine contacting
 carcass must be sanitized
 between each use with 180 F.
 water or a solution of 20\ppm

residual chlorine at point of
 use.

S/S Conveyors: 9001, 9002, 9003,
 9004, 9005

Poultry Picking Machine:

LA-12-270, LA-12-271 CT

Chicken Scalders: CLA-12-110

Turkey Scalders: TLA-12-110

Chicken Neck Slitter: CLA-13-330

Turkey Neck Slitter: TLA-13-330

Gizzard Processing Machine:

LA-13-390

Automatic Head Remover: LA-13-130

Killing Machine: LA-12-050

Automatic Inside/Outside Final

Bird Washer: LA 13-495

Automatic Opening Machine: LA

13-200 (Surface of machine

contacting carcasses must be
 sanitized between each use with
 180 F water or a solution of
 residual chlorine at point of
 use.)

Automatic Poultry Cut-Up Machine:

1(LA 16-9-999)

Wrap Giblett Packer: LA-13-450

Automated Lung Remover: "Linco" LA
 13-485

Inside/Outside Final Turkey

Washer: LA13-498

Automatic Neck Breaker: "Linco"

15-000

Automatic Cropping Machine:

"Linco" 14-000

Oil Sac Cutter: COMAC-87(if used

prior to inspection station,
 surfaces, contacting carcasses
 must be sanitized between each use
 with 180 degree F water or
 solution of 20 ppm residual chlorine
 at point of use.)

Turkey and Chicken Thigh Deboner:
 DBM-1

Automatic Vent Cleaning Machine:

13-193 (Surfaces of machine
 contacting surfaces must be
 sanitized between each use with
 180 degree F water or 20ppm
 residual chlorine at point of
 use.)

CONFLEX PACKAGING CORPORATION

DOWNS GROVE, ILLINOIS

Wrapping Machine: E-250

CONSOLIDATED PKG. MACHINERY

BUFFALO, NEW YORK

Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA

CAROL STREAM, ILLINOIS

Volumetric Filler: 65

Horizontal Carton Machine: HHC-CCA

CONTAINER CORPORATION OF AMERICA

COMPOSITE CAN DIVISION

ST. LOUIS, MISSOURI

Nitrogen Gas Flush System

CCAN-10-..

CONTAINER EQUIPMENT CORP.

CEDAR GROVE, NEW JERSEY

Carton Sealer: 3901HA

Semi-Automatic Cartoner: 40HA, 42HA

Automatic Cartoner: 45HA, 50HA,
55HA, 52HA, 57HA

CONTERM CORPORATION

NEWBURYPORT, MASSACHUSETTS

Heat Exchanger: Swept Surface
H-...-H-...-, H-...-N-...-,
H-...-S-...-, H-...-F-...-C,
H-...-H-...-, H-...-N-...-,
H-...-S-...-

CONTINENTAL CAN COMPANY, INC.

CHICAGO, ILLINOIS

Closing Machine: 402-VOC-., 728
SVC, 334-CR-...-, 216VCM-.,
306/372-S-1, 738-HCM-1, 312-S-1,
590-HCM, 2004, 23-DS-4, 24-DS-.,
220-VDS-., 318-PDS-., 400-SVC-.,
405-SVC-., 450-HCM-., 449-HCM-.,
2003-RCM-., 2004-RCM-.,
2006-RCM-., 304-CR-., 304-CR-.R,
334-CR-.R, 334-CR-P., 336-CR-.,
318 PDS-.
Meat Filling Machine: 257-MFM-.
"CONOFRESH" Vacuum Packaging
Machine: 3000, 4000, 6000, 9000
Can Clincher: 81-C, 5-C
Lift Tilt Bagger: 101
Paddle Packer: MPA (To be used
with product packed in water or
brine only)
Capping Machine: VFLJG, VGLJG
Can Closing Machine: 42DS-5
Lab. Sealing Machine: 3000

CONTINENTAL CARBONIC PRODUCTS, INC.

BEDFORD PARK, ILLINOIS

Dry Ice Crusher: CCPI-1
S/S Dry Ice Crusher: Row1

CONTINENTAL FLEXIBLE PACKAGING

LOMBARD, ILLINOIS

"Swissvac" Retortable Vacuum
Sealing Machine: DUO...

CONTINENTAL REFRIGERATOR CORP.

EXTON, PENNSYLVANIA

Refrigerators: C-.RNS-.S
Freezers: C-.FNS-.S

CONTRAIL

ST. LOUIS, MISSOURI

Red Meat Carcass Cleaner: CAPER
Series - System 80, System 90

CONTROL PROCESS, INC.

WEST CHESTER, PENNSYLVANIA

Conveyor: 752, 752-A
"Inter-Stack" Conveyor: 250

CONVEYORS & DUMPERS, INC.

PARK RIDGE, NEW JERSEY

Barrel Dumper: HD..C..G

CONVEYOR TECHNOLOGY, INC.

EAST HANOVER, NEW JERSEY

Bucket Conveyor: "Ultra Lift"
.....

COOKSHACK

PONCA CITY, OKLAHOMA

S/S Smoke Oven: 302, 202, 308, 206
Cooker/Smoker: 402

COPOLYMER CORPORATION

TORRANCE, CALIFORNIA

Tank: Plastic

CORBETT ENTERPRISES, INC.

WEST HARTFORD, CONNECTICUT

Plastic Box: 48-B
Plastic Lid: 48-L

CORBITT INDUSTRIES

MIAMI, FLORIDA

Checkweigher Scale: SS11A

CORY ENGINEERING COMPANY

SEBASTOPAL, CALIFORNIA

Sanitary Hammermill
(Disintegrator): M-., M-..

COUNTRY PLASTICS CORP.

FARMINGDALE, L.I., NEW YORK

Curing Vat: Plastic

COUPAX, S.A.

SELLES-SUR-CHEER, FRANCE

"Express" Tenderizer, Model
CE2100, CE-2-200

COZZINI MANUFACTURING CORP.

CHICAGO, ILLINOIS

Emulsion Mill: AR-901
Vacuumizer Feed Pump: VP-700

C & R CUT-UP MACHINE COMPANY

CENTER, TEXAS

Poultry Cut-Up Machine
Turkey Back Stripper: B-3-T-1-2
Chicken Back Stripper: B-3-C-2
Turkey Single Blade Cutter: B-2-2
Poultry Cutter: N-1-2, T-B-5-2,
B7W-S-2

CREAM CONE COMPANY

COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big
Drum VL-2
Filling Machine: "J"

CRESCENT METAL PRODUCTS

CLEVELAND, OHIO

S/S Instamatic Oven: CJO35E,
4935/34, CXO-4935-.
Welded Rack: 201....
Roll-in Oven Rack: CXR-4935,
CXR-4935-DA
Convection Ovens: (Gas) CXO-140-SG,
CXO-140-SG-P, CXO-141-F-SG
CXO-141-F-SG-P, CXO-141-M-SG,
CXO-141-M-SG-P, CXO-142-SG,
CXO-142-SG-P
(Electric) CXO-140-SE-208
CXO-140-SE-220/240
CXO-141-F-SE-208, CXO-141-F-.,
SE-220/240, CXO-141-M-SE-208,
CXO-141-M-SE-220/240,
CXO-142-SE-208,
CXO-142-SE-110/120,
CXO-142-SE-220/240,
CXO-142-SE-T-208,
CXO-142-SE-T-110/120,
CXO-142-SE-T-220/240
Gas Fired Instamatic Convection
Oven: CXO-4935-GA

CROWN CONTROLS CORP.

NEW BRENNEN, OHIO

Vat Inverter: B

C & S SALES COMPANY

CINCINNATI, OHIO

S/S Tilt-Top Table: PWT-AFC-79
Meat Wrapping Table: PWT-FP-25

CRYOCHEM ENG. & FABRICATION, INC.

BAYERTOWN, PENNSYLVANIA

Tube Heat Exchanger: 3776

CRYO-CHEM INCORPORATED

CARSON, CALIFORNIA

Freezer: TD...
Cryogenic Freezer: BF-2000

CRYO-CHEM, INC.

GARDENA, CALIFORNIA

Automatic Loading Conveyor: 310 &
320
Liquid Nitrogen Freezer: 2150,
3150, 4150, 6150
CO2 Freezer: 1010C, 2150/CO2,
4150/CO2, 6150/CO2, 3150/CO2
Freezer: Tri-Dek-....
Batch Freezer: BF-300-SD
Double Batch Freezer: BF-600-DD

CRYOGENICS CORP. OF AMERICA

DALLAS, TEXAS

Liquid Nitrogen Freeze Tunnel:
101A-...-

CRYOVAC DIVISION/W.R. GRACE AND

COMPANY, DUNCAN, SOUTH CAROLINA

Wicketed Bag Loader: 8188
Bagging Table: 8063, 8021
Loading Table: 8064
Taped Bag Loader: 8048-A, 8055,
8056, 8074, 8057, 8086, 8096,
8096-A, 8155, 8158, 8165, 8177,
8178
Pre-Dip Unit (Single Station):
8026-A
Air Blast Conveyor: 6684-A, -3, 4,
5
Roller Conveyor: 8023
Sealer-Cooler: 6345-B, 6345-A
Nozzle: 8060, 8061, 8065, 8066
Rotary Pack-Off Table: 6680
Vacuum Pouch Machine: 6250-B
Hot Water Shrink Tunnel: 6536-C,
6536-D, 6536-E, 6536-F, 6536-G,
6543-B, 6543-C, 6543-A, 2900,
6570-A, 6570-B, 6570-C, 6570-D,
6570-E, 8152-1, 3045, 3072C, 106,
8152, 8152-1, 3072B, 6570E-SA1,
6543C, 6570-F
Boxing Station: 2950
Vacuum Packaging Machines: 6154-B,
6170, 6170B, 6170A, 8200-.,
8200-B-1, 8200-B-2, 8210-., 8132,
8220, VS-44
Conveyors: CA 1, CA 2, CA 3, CB 2,
CC 1, CC 2, CC 3, CE, CF, CG, CH,
PC, 2939-C, 8109, 8110, 8131-.,
AC8210-111, AC8210-112
Bins: BA, 2959
Bag Rack: RA, 8022
Boning Conveyor: 2937
Bone Conveyor: 2946
Table: 10052, 10050, TA 1, TA 2, TA
3, TB 1, TB 2, TC 1, TC 2, LA

Boning Table: CD, 2940
 Cutting Table: 10051, 10054, 10133
 Shrink Tank, Ventilated: 6520-A
 Pre-Dip Tank: BB-2914-6
 Wrapping Machine: 2980
 Bag Loading Chute: 6659-A
 Sealer-Cooler; 6345-A, 3069C
 Vacuumizing & Clipping Machine:
 8100, 8101, 8102
 2-Station Taped Bag Loader: 8099
 Rotary Stacking & Bagging Table:
 8098
 Slat Conveyor: 8097
 Vacuum Skin Packaging Machine:
 8081
 Rotary Vacuum Chamber and Closing
 Machine: 8300, 8310
 Bag Loader: 8128, 8136, 8301
 "Cap-Kold" Package Chiller: 8127
 Fill Station: 8125
 Trough Conveyor: 8126
 Powered Bag Loader: 8124
 Belted Bag Loader: 8129
 Meat Loading Horn: 6675
 Automatic Infeed System: 8250
 Rotary Chamber Vacuum Packing
 Machine: 8310-.., 8600-..,
 8610-..
 Automatic Bag Loading Machine:
 8302A-..
 Rotary Vacuum Chamber and Closing
 Machine: 8300B-..E and 8300-..
 Bag Loader: 8170
 Rotary Vacuum Chamber Closing
 Machine: 8300-.., 8300B-..,
 8300B-..E, 8300B-..V,
 8300-..E-1, 8300B-..CS, 8300-24
 Stretch Wrap Machine: 2132
 Sealer Cooler: 3069D
 Automatic Dual Filling Station:
 8143
 Vertical Form, Fill, Seal Machine:
 1005A
 Rotary Vacuum Chamber Packaging
 Machine: 8620-..
 Taped Bag Loader: 8155-1, 8155-2
 Ham Mold Unloader: 8149
 Belted Bag Loader: 8306
 Filling and Sealing Machine:
 FF-160-11
 Sealer/Cooler: 3069F, 3087
 FRM Stuffer Bag Loader: 8168
 Vertical Rotary Chamber Vacuum
 Packaging Machine: 8150
 Conveyor: PL-1, SL-1
 Rotary Chamber Vacuum Packaging
 Machine: 8610-..T
 Vertical Form Fill Machines:
 2000-..
 Hot Water Shrink Tunnel: 6570-BFT
 Stretch Wrap Machine: 2132-B
 Rotary Vacuum Packaging Machine:
 8610-..T, 8610T-.., 8610T-..E,
 8610T-..H
 Vertical, Form, Seal Machine:
 2000A-..
 Hot Water Shrink Tunnel: 8152-1-..
 Taped Bag Loader: 8178-1, 8178-2

CRYSTAL TIPS INCE PRODUCTS

SMYMA, DELAWARE

Flake Ice Machine: F-..S-..,
 FAS-149, FAS-229, FWS-149, FWS-229
 Ice Storage Bin: B-..S-..

CUMMING POULTRY MACHINERY
CUMMING GEORGIA

Poultry Killing Machine: 1400

CURRY MANUFACTURING INCORPORATED
BROWNWOOD, TEXAS

Automatic Tamale Maker: 14-A

D.C. CURTIS, Ltd
ARLINGTON HEIGHTS, ILLINOIS

S/S Water Powered Stuffer: V-50,
 V-100 (Water is not to be
 recycled in these models.)

S/S Water Powered Stuffers w/water
 Recirculating Units: V-50 W/XS
 Recirculating Unit: V-100 W/XS
 Recirculating Unit (Recirculated
 water replaced with fresh water
 every 4 hours and will contain no
 less than 20 ppm residual chlorine
 at all times during operation.)

CURWOOD, INC.

NEW LONDON, WISCONSIN

Closing Machine: RV-35, RV-50,
 RV-220, RV-225, RV-C, RV, CG,
 300, 220 R

Wrapping Machine: "custom" RT-2000

In Feed Conveyor: 614BC, 6-14YBC

Automatic Loader Conveyor: 6-14AL

Flex-Vac Mark 10 Packaging Machine:
 MK-X-..

Flex-Vac Wheel Packaging Machine:
 6-12-...., 6-16-...., 6-18-....

Flex-Vac Flat Bed Packaging
 Machine: 6-14-...., 6-14-Y-..,
 6-14D-.., FL-120-.., F-180-..

Flex-Vac Packaging Machine: TP-..

Flex-Vac Vacuum Packaging Machine:
 S-50

Flex-Vac High Speed Wheel Packaging
 Machine: 6-18HS-....

Flex-Vac Conveyor: TR-5

Flexible Packaging Machine:

Pioneer

Flexible Packaging Machine:

Pioneer MR-430, Pioneer Junior

Flexible Packaging Machine: "Royal

Vac: 400

CUSTOM FABRICATORS, INC.

WALTHAM, MASSACHUSETTS

"Magic Finger" Rod Belts (Packaged
 Product Only): MFB-200, MFB-300,
 MFB-400

CUSTOM METALCRAFT, INC.

SPRINGFIELD, MISSOURI

Load Lifter: H2-.

Lift and Pivot Dumper: LP

Truck Dumper: EDB

Conveyor: BC-.....

Screw Feed Conveyor: SC-...

Storage Bin with Auger: HWA

Conveyor: BCS-.....

Double Bowl Ribbon Blender: DRB

Lift Buggy: MB

Wire Belt Conveyor: WBC-....

Frozen Block Lifter: BL

Drag Chain: CL

Single Bowl Ribbon Blender: SRB

Tub Truck: UT

Power Feed Vertical Screw

Conveyor: PFVS

Spray Dryer: FBSD

Incline Conveyor: PBC

Stacking Chill Tank w/Cover:
 CTS-....

Chill Tank: CTC-...

Combo Lift Table: LT

Filler Conveyor: FC

Jacketed Cooker: SJC

Metal Belt Conveyor: ABC

CUSTOM SALES CO.

CHARLOTTE, NORTH CAROLINA

Plastic Cutting Board: Custom Cut

CUSTOM STAINLESS EQUIPMENT CO.

SANTA ROSA, CALIFORNIA

Double Agitator Blender:

CDB-....

Screw Conveyor: CSC-....

S/S CO2 Blender Cover: C-362

Continuous Cooker: CCS-....-W

Single Agitator Blender:

CSB-....

Conveyor: CBC-....

Vat Dumpers: CVD-...., CVD-....HL

Tumble Blender: CTB-....

Thermal Processor: CTP-....

Surge Hopper: CSH-...., CSH-....A

CUTLER INDUSTRIES

NILES, IL

Revolving Tray Oven: NY-....,
 KY-....

C. V. I. CORPORATION

HOUSTON, TEXAS

Liquid Air Freezing

C. V. P. SYSTEMS, INC.

LOMBARD, ILLINOIS

Vacuum Packaging Machines: A-40,

A-100, A-200

Vacuum Gas Packaging Machine:

A-300

CYANAMID AUSTRALIA PTY. LIMITED

HURSTVILLE N.S.W., AUSTRALIA

Serosa Splitting Maching: Mark-6

CYCLO THERM NATIONAL EQUIPMENT

COMPANY DENVER, COLORADO

Oven: LTC-10, LTC-05, LTC-15

- D -

D & B PRODUCTS, INC.

ANNAPOLIS, MARYLAND

Plastic Belts (For direct product
 contact.): PBC-14, PBC-8

D&D MFG. CO., INC.

HOLLY SPRINGS, GEORGIA

Conveyor: DD-184

Poultry Cutup Saw: DD186

Poultry Shackle: DD-88

DAIRY AND CREAMERY EQUIP. CO.

KANSAS CITY, MISSOURI

Ham Pumping Table: HP-3060

Sausage Stuffing Tables: S-.....

Wrapping Tables: W-....
Pluck Trim Table: PT-3
Dump Bottom Buckets: DB-...
Tripe Scalding, Scraper, & Washer:
TSW-..

DAIRY CRAFT INC.

ST. CLOUD, MINNESOTA
Holding Tank: w/Dome Top
Mix-N-Blend Tank: w/Dome Top,
w/Flat Top

DAKE CORPORATION

GRAND HAVEN, MICHIGAN
Trayveyor: 54-...
Transfer Pump: 58-030
Piston Filler 60-040

DALE SERVICE GROUP

JOLIET, ILLINOIS
Cuber Perforator: MC-27

DAMROW BROS. COMPANY

FOND du LAC, WISCONSIN
S/S Cooker: Steam Jacketed
Screw Conveyor: CS-30
Extruder: Ext-E-906
Single Auger Steam Cooker: 54..
Dual Auger Steam Cooker: 54..
Dual Auger Feeder: 53..

DANA CORPORATION

TOLEDO, OHIO
Conveyor Belts (Food Contact):
Boston-Packers FDA, Versabilt
FDA, Boston Rubber 8-oz.,
Boston Buna-N 14-1., Foodcron
White & Tan FDA, Sanicron FDA
White, 2 & 3 ply: 58-9563-09, -13,
-14, -15
Light Tan, 2 ply: 58-9563-10
Dark Tan, 2 3 ply: 58-9564-08,
-09, -10, -11
Aqaurius-White I,II,III,IV. Tan
I,II,III,IV, Green
Libra-White I,II,III,IV. Tan
I,II,III,IV, Green
Leo-White I, Tan I, Black I.
Conveyor Belt (Packaged Product
Only): Duralift FDA, Roughtop FDA
Gemini-White I,II,III. Black I,II
Taurus-Tan I,I I. Black III,IV,V.
Brown VI
Scorpio-Tan I,II,III. Black IV,V

C. R. DANIELS, INC.

ELLICOTT CITY, MARYLAND
Belts (Food Contact): 74801
Ezekleen 60-153HC, Teflon
Superkleen 60-TSK92H
Belts (Fully Packaged Product):
White Waffle Top 60-WT 152N
White Incline 60-TW93D
Poly Truck w/Sanitary Drain: 511300
Series
Poly Truck Lid: 51-125-..
Pallet Tub w/Lid & Drain: 51-2030

DANIELS MILTONA LOCKER

MILTONA, MINNESOTA
Tumbler: AR-500, AR-1000
Tumbler Meat Massagers: AR300,
AR300/V, AR500/V

DANIEL/REESE, INC.

ROWLETT, TEXAS
Pork Skin Popper: 101
Pork Skin Tumbler: 102

DAPEC

CANTON, GEORGIA

Automatic Eviscerator (Manual
positioning of viscera for
inspection necessary): 121042
(surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F water
or 20 ppm residual chlorine at
point of use). Mark IV
Automatic Eviscerator Mark V
(Manual positioning of viscera
for inspection necessary.
Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use).

Inside/Outside Final Bird Washer:
Mark II
Gizzard Harvester: Mark I
Leg Processor: LP-1
Gizzard Defatting Machine: NGW-IC
Automatic Opening Machine: Mark III
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F. water
or a solution of 20 ppm residual
chlorine at point of use).
Automatic Parts Machine: APM-22
Automatic Cut-up Machine: APM-22
Picking Machine: NP
Saddle-Cut Machine: PSCH-HM-1-0
Automatic Wing Portioning
Machine: Model WM-6000
Automatic Neck Breaker: Mark 16
Automatic Breast Fillet Machine:
1200, 1201

S/S Poultry Scalding: PSHE-4200
Giblet Wrap Machine: SYS-3
Automatic Lung Extractor: 1400
Thigh Deboner: FA-34000
Gizzard Harvester: SHGH
Saddle Cutter: CCBS
Tail Cutter: CCTC
Thigh & Drum Stick Cutter: CCTD
Halving Machine: CCHM
Pre-Cut Device: CCPC
Wing Cutter: CCWC
Automatic Poultry Cut-Up Machine:
1500

Gizzard Peeler Station: DPS
Thigh Deboner: MD-80, MD-40

J. H. DAY COMPANY

CINCINNATI, OHIO
Sanitary Double Arm Mixer: SM & SMJ
Sanitary Ribbon Blender: SM & SMJ
Mixers: ST-SPDM-.., SHT-SPDM-..

DAYCO PRODUCT INCORPORATED

DAYTON, OHIO
Food Handling Hose: 7379
S/S Couplings: 7674, 7676

DAVE DODGE SERVICE

COTTAGE GROVE, OREGON
Poultry Tail Cutter: TC1

DCA EQUIPMENT DIVISION

JESSUP, MARYLAND
Extruder: M0104-....
Breeder: M-12

JIMMY DEAN TECHNICAL SERVICES

OSCEOLA, IOWA
Eviscerators Moving Platform:
2126-....

OLIVER M. DEAN & SONS, INC.

SHREWSBURY, MASSACHUSETTS
Manton-Gaulin Homogenizer: 300-SE

DEAN INDUSTRIES

CULVER CITY, CALIFORNIA
S/S Cooker: 1818G
Marathon Cooker: 35/40 G

DEDANSKE MEJERIERS

KOLDING, DENMARK
S/S Tumbler: Meat

DE FRANCISCI MACHINE CORP.

BROOKLYN, NEW YORK
Demaco Press: 500-S, LAB-2
Extruder: S-2500
Ravioli Former: S-12
Pasta Can Filler: CM-1
Dough Skin Processor: C-600
Tortellini Machine: DF-9, 8..SST
Sanitary Dough Sheeter: SDS-1
Dough Sheeter: CRS-.., CR-..
Sanitary Pasta Press: S-....,
FP-....

DE FRANCISCI MACHINE CORP.

RIDGEWOOD, NEW YORK
Mixing System: MX-2000, MX-....
Noodle Cutter: FNC-24 (FNC-..
Mixer: T-3000 (T-....)

DEIDEN INDUSTRIES, LTD

BROOKLYN, NEW YORK
S/S Conveyor: DI-...-..

C. L. DE JERSEY

VICTORIA, AUSTRALIA
Automatic Pancake Machine: PCF-150
Automatic Waffle Machine: WCS-3000

DELANO CONVEYOR & EQUIPMENT CO.

HILLISIDE, ILLINOIS
Meat Former: KD19

DELAVAL SEPARATOR COMPANY

POUGHKEEPSIE, NEW YORK
Heat Exchanger: P-5, P-14-RC,
P-13, P-15, P-25, P-45
Fund-A-Filter: Precoat A
Surge Tank: S-....
CVT Inducer Pump
GC Fast Clamp Fittings
Vacu-Therm: 800
Plate Heat Exchanger: P141-HB
Triple-Tube Heat Exchanger
Decanter, Centrifuge: SNX-...
Separator: AFPX-207-19S,
CFPX-409, CAFPX-207XGV-19-60,
AFPX-...., BRPX-....

DELEON HAM

DALLAS, TEXAS
Ham Slicer: 1

DEL FORD DIVISION VACUUMATIC NORTH AMERICA, INC., HICKSVILLE, NEW YORK
"Delford" Overwrap Machine: SP-800

DE LONG SALES AND SERVICE
MACON, GEORGIA
Gizzard Inspection Table: 48
Water Changer and Transporter: 200
Gizzard Table with Saw: 100

DELTEC, INC.
BATAVIA, OHIO
Ultimate Ham Press: A-.....,
B-....., C-....., D-.....,
R-.....
Power Draw Down Press: D-8-4045-A

DEMAREST MACHINES INC.
FT. WASHINGTON, NEW YORK
Rotary Sausage Separator: S-2
Hopper, Conveyor: C-1

DEPA GMBH
DUSSELDORF, W. GERMANY
Pumps: DL-...-SL

DESIGN + PROCESS ENG. COMPANY
WALTHAM, MASSACHUSETTS
Deep Fat Fryer: F-10, F-10/16
Verti-Stack Freezer:
VS-21-SS-00, VS-21-PS-00

DESIGN SYSTEMS, INC.
AUBURN, WASHINGTON
Automatic Portion Cutting Machine:
245

DESIGN SYSTEMS, INC.
SEATTLE, WASHINGTON
Automatic Portion Cutting Machine:
245P

DESPATCH INDUSTRIES, INC.
MINNEAPOLIS, MINNESOTA
Oven: Revers-A-Flow
Baker Boy Reel Type Oven: 25-5-94,
BB-.....
Revers-A-Flow Oven: BTC 3-15
S/S Oven Rack Trucks: DOJ-B, DOJ-S
Microwave Oven (Batch Type):
SMA-2-40

DESTRON TECHNOLOGIES, INC.
MARKHAM ONT. CANADA
Pork Garder: PG-100

DETECTO SCALES, INC.
WEBB CITY, MISSOURI
Bench Scale: 45D-DA
Detecto Scale: OU-....
Checkweigher Scale: 102
Scale: PC-..., PX-6, AP
S/S Scale: AP-., AP-..

DEVRO DIV. OF JOHNSON & JOHNSON
SOMERVILLE, NEW JERSEY
Packaging Machine Linker: Z
Sausage Linker: Z-16
Link Separator: 1

DEWIED INTERNATIONAL, INC.

SAN ANTONIO, TEXAS
Casing Tubing Machine: 1
FRIEDR. DICK GmbH
ESSLINGEN, WEST GERMANY
Sausage Former: Landjaeger LJM-240

R. J. DICK, INC.
KING OF PRUSSIA, PENNSYLVANIA
Belts (Food Contact) White, PU
Cixylon Raptex: 60/1-0+02,
120/2-0+02
White, PVC Dixylon Raptex:
60/1-0+05, 120/2-0+05,
120/2-05+05, 240/2-05+10

DICKEY-JOHN CORPORATION
AUBURN, ILLINOIS
Ground Meat Fat Tester: DjME...

DINO MACHINERY CORPORATION
CORONA, NEW YORK
Multi-Pasta Laminator: DPM-78
Manicotti/Cannelloni Indexer:
DPM-76
Pasta Indexer: DMP-1-78
Cryogenic Freezer Tunnel: DMCT
01-00
Inspection Conveyor: DMT 76
Continuous Quencher/Cooler: DMQ 82
Egg Roll Machine: ERM 1
Multi-Pasta Laminator/Ravioli
Machine: DLM 76
Tortellini Machine: TMP\600-9P,
TMP-600-12P, 400-6P
Valve: DMV-82
Continuous Filler: CF 01
Continuous Blancher/Cooker: DMB-82
S/S Continuous Filler: DPM-81
S/S Wire Belt Transporter: CTT-80

DIRKS PRODUCTS CO.
OMAHA, NEBRASKA
Aitch Bone Cutter: 584
Head Tongue Inspection Carousel:
D-10
Head Flush Carousel: D-76
Rail Inspection Carousel: D-9
Hide Puller Carousel: D-52273
Saw Carousel: D-10576
Viscera Inspection Carousel: D3-263
Offal Pans: D-42175
Paunch Table: D-7276
Pluck Table: D-12773

DIVERSIFIED IMPORTS
LAKEWOOD, NEW JERSEY
Sani-Tray: OBB-1026

DIXIE GRINDERS, INC.
GUNTERSVILLE, ALABAMA
Grinder: "Autio" 1110
Grinder Double Plate Assembly: DPA

DIXIE-LAND FOODS
HENDERSONVILLE, TENNESSEE
Cone Deboner: DLF-100-...-F

DIXON TOOL AND ENGINEERING, INC.
BUFF CITY, TENNESSEE
Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV. DOMAIN

INDUSTRIES, NEW RICHMOND, WISCONSIN
"Scotty" Wrapper: S084
"Mustang" Wrapper: 084
Wrapping Machine: 082H...
Horizontal Wrapping Machine:
"Doboy" Super Mustang

THURSTON DODD WELDING SHOP, INC.
LULA, GEORGIA
Giblet Chiller: 36-A
Bird Unloader: 38, BU-41
Picking Shackle: M-22
Cut-up Shackle: T-40
Shackle Kickout: B-19
Foot Unloader: A-460
Rehang Conveyor: T-55
Cut-up Conveyor: M-55
Vibrating Conveyor: D-77
Halving Machine: 750
BeH Conveyor: D-55
S/S Windmill Chiller Unloader:
W-200
Drain Conveyor: D-83
Parts Conveyor: P.C.-84
Tail cutter: TC-3980 (If used
prior to USDA inspection
station, surfaces of machine
contacting carcasses must be
sanitized between each use with
180 F. water or 20 ppm residual
chlorine at point of use.)
Cut-Up Saw: CU-185
Bagging Machine: BM-587
Neck Skin Cutter: NC-387
Picking Machine: PM-189

DODGE INDUSTRIES
HOOSICK FALLS, NEW YORK
Belt (Food Contact): Fluorglas

TED DODGE SERVICE
OAKDALE, CALIFORNIA
S/S Turkey Eviscerating Shackle:
VAS-J
Turkey Shackle: SM
S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.
CEDAR FALLS, IOWA
Conveyor: DCSC-1-....

C. DOERING AND SON, INC.
CHICAGO, ILLINOIS
Cheese Cutter: LCC, BCCS
Doering Pump Feeder: .PF, VMP-.

DOERING MACHINE & PARTS CO.
CLEAR LAKE, MINNESOTA
Oil gland Cutter: OGC-1
Neck Breaker: DNB-2
Hand Activated Hand Wash Valve (Use
with proper pressure regulator on
water supply line): DWM-38

DOHM & NELKE INC.
ST. LOUIS, MISSOURI
Bacon Press (Standard): Dan-D
Bacon Press (Automatic): Dan-D
Slice Master Attachment for
Hydraulic Bacon Slicer
Extrusion Master: MPD, PSD, E-12
Semi-Automatic Bacon Press 204-S

DOLAV USA

EDINA, MINNESOTA

Plastic Bins w/drain: "Box Pal"
800A, 1000A, 1120A & 1200A
Perforated Plastic Bin (for
packaged product only): Box Pal
1000

JAMES DOLE CORPORATION

REDWOOD CITY, CALIFORNIA

Wiener Peeler: Mark I

P. DOMINIONI

COMO, ITALY

Sheater-Kneader: A250/500, A.../...

DONTECH, INC.

GILBERTS, ILLINOIS

S/S Rotary Drum Strainer:
S-RDS..., S-RDS..., S-RDS....
In-Line Filter System: IFL-X-X-XX
Roto Filter: S-RF-XX-XX

DORAN SCALES, INC.

BATAVIA, ILLINOIS

Scale: 41..., 41..., 41.../...,
41.../..., 41.../...; DSP41...,
DSP41..., DSP41...,
DSP41.../..., DSP41.../...,
DSP41.../..., DSP41.../...,
DSP41.../..., DSP41.../...,
DSP41.../...; DSP.../...,
DSP.../...; 7..., 7...-
8..., 8...M, APS-...,
APS-.../...S, APS-.../...,
APS-.../...

DORAN SCALES, INC.

CHICAGO, ILLINOIS

Scale: "Doran" 4100
Scale: 7005, 7015, 7030, 7060, 7100
Scale: DSP-..., DSP-... /...,
DSP-... /...S

DOUCETTE INDUSTRIES, INC.

YORK, PENNSYLVANIA

Heat Exchangers: CADS, CACS

DOUGHNUT CORP. OF AMERICA

ELLICOTT CITY, MARYLAND

Breeding Machine: M-12

DOVER CORP.

PORTAGE, MICHIGAN

Multiplex Filter w/S/S Sanitary
Fittings and Valves: 200 Series

DOVER PRODUCTS INC.

SHELBYVILLE, KENTUCKY

Belly Width Trimmer: 500
Continuous Vacuumizer: 1402-C-1

DOYLE & ROTH MFG. CO.

NEW YORK, NEW YORK

Heat Exchanger: SDLL.....-..H
SDLLS.....-..H

D.R. INDUSTRIES

MISSISSAUGA, ONTARIO, CANADA

Hy-Tek 2\ply Belting: (Food
Contact) White C/C, White C/FB,
Hy-White C/FB
Belts (Packaged Product Only):
D1132, D2261, D2262, D2252,

D2253

Belts (Food Contact): D2231,
D2232, D2233, D3332, & D4432

F. R. DRAKE COMPANY

AFTON, VIRGINIA

Frankfurter Loader: 8200 Series
Consisting of: Supply Conveyor
BM-267-F, Collator: BM-000-9-F,
Inspection Conveyor: BM-0006-F,
Delivery Head: BM-265-F
Delivery Head: BM-265-G

DREW & CO.

MINNEAPOLIS, MINNESOTA

Conveyor: 72-1121

KARL DROWATZKY

WICHITA, KANSAS

"Lightning" Adjustable S/S
Smokehouse Tree: 101

DRY-ICE, INC.

HINSDALE, ILLINOIS

Dry Ice Storage Container: DISL-12

DRYING SYSTEMS INC.

MORTON GROVE, ILLINOIS

Ovens: 12682, CO 4153
Smokehouse: SH 4153

DRYPOLL, INC

FLUSHING, NY

Conveyorized Oven: 8112-87

DUBUQUE STEEL PRODUCTS COMPANY

DUBUQUE, IOWA

Tinned, or Galvanized, or S/S Tub:
#1, #2, #3, #4, #5, #6
Galvanized Dolly: 1 & 2
Tinned Drum, Galvanized Drum, S/S
Drum: #2, #2-AP, #3, #3H
Tinned Drum, Galvanized Drum: 2-P,
#2-A, #3-P
Galvanized Drum: #3-AP
Galvanized or Tinned Truck: #10,
#12, #18, #20, #14, #48, #25, #26
S/S Truck: 1018, 1016, 1218, 1216,
1818, 1816, 2018, 2016, 1418,
1416, 4818, 4816, 2516
Portable Offal Rack Galvanized:
112, 107

DUPUY EQUIPMENT CO.

WEST DES MOINES, IOWA

Vacuum Tumbling Machine: AM-50

DUPONT CANADA, INC.

WHITBY, ONTARIO, CANADA

Vertical Form, Fill, & Seal Pouch
Machine, Pre Pac: IS-3

E.I. DUPONT DE NEMOURS & CO.

WILMINGTON, DELAWARE

Freon Freezer: C18-55, SSF-82

THE DUPPS CO.

GERMANTOWN, OHIO

Hog Dehairer: 75, 75-2, 76, 150

DURA-BELTING CO., INC.

BERKELEY, CALIFORNIA

Belt (Edges sealed w/chemically
acceptable compound): 415-T2

Cleated Belt "Vannerflex" (Food
Contact)

DURACO PRODUCTS, INC.

HOPKINSVILLE, KENTUCKY

Utility Bin: 5260
Utility Bin Lid: 5261
Ice Pack Box: PP-301
Ice Pack Box Lid: PP-302
Chill Pack Box: PP-201
Chill Pack Box Lid: PP-202

LUCIEN DURAND

BAIX, FRANCE

Automatic Hog Carcass Splitter:
60..

THE DURIORN COMPANY, INC.

MARYLAND HEIGHTS, MISSOURI

Fry, Oil Filter: ..DHC...

DYNA-VEYOR, INC.

CRANFORD, NEW JERSEY

Plastic Conveyor Chain (Product
Contact): Series 882, 882 TAB,
880

- E -

EAGLE BELTING COMPANY

DES PLAINES, ILLINOIS

Eagle Urethane Belting (Food
contact--for use below 150 F.):
Orange

EAGLE MACHINERY CO., LTD.

OAKLAND, CALIFORNIA

Automatic Net Weight Scales: 2300
Series, 2300S Series
Net Weight and Filling Machine:
CV-2400
Scale: Net Weight Filler: CV-2500,
Rotary Filler: RF-2000
Vertical Form/Fill/Seal Machine:
TWU22

EASTMONT-KENMAK, INC.

PORTLAND, OREGON

Smokehouse: 380
Liquid Smoke Cabinet: 4900

ECONOCORP INCORPORATED

RANDOLPH, MASSACHUSETTS

Econoseal: E-System
Spartan Cartoner: 1-....

EDMAR ENTERPRISES

COLUMBUS, OHIO

Protein Extractor: SS

EDMUNDS MACHINE CO.

SAN ANTONIO, TEXAS

Swept Surface Heat Exchanger: 3348
Series 300

EDT CORPORATION

VANCOUVER, WASHINGTON

Conveyor: TC-...
Sorting and Timing Conveyor:
SC-...

G.F. EMTEX

CHELSEA, MINNESOTA
Cutting Board: No. 1

EKCO CONTAINERS INC.
WHEELING, ILLINOIS
Platter: D-1826 Dolly

EKCO PRODUCTS, INC.
CHICAGO, ILLINOIS
Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.
ELMONTE, CALIFORNIA
Corn Tortilla Oven: 27-120
Cooling Conveyor: STCC
Screw Conveyor: CTS
Masa Feeder: HMF, HDMF
Corn Grinder: CM-30
Broiler (Gas Fired): 1B-2000
Oven: EO-.....
Enchilada Folder: EF-
Burrito Makeup Conveyor: BMC-....
Corn Soak Tank: ST-
Counter-Stacker: TCS-
Barrel Corn Washer: CWB-
Corn Pump CTP-....
Corn and Water Separator CWS-....
Filling Conveyor EFC-....
Four Way Split Conveyor STSC-....
Gooseneck Masa Feeder MFG-...
Filling Conveyor STSC-....
Single Tier Cooling Conveyor
STCC-....

ELECTRO-MECH SCALE CORPORATION
ALSIP, ILLINOIS
Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS
GAINESVILLE, GEORGIA
Electronic Scale System: CH-100,
CH-300
Hydraulic Container Dumper:
0350
Sizing Scale: 300

ELECTROSCALE CORP.
SANTA ROSA, CALIFORNIA
S/S Bench Scales: LC....SS
Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT
FT. WORTH, TEXAS
S/S Tripe Scalding: SSTs-
Viscera Separating Table w/Tripe
Rinse. (Pedal operated control
must be provided for the umbrella
rinse and overhead spray nozzle)
:3

ELMAR INDUSTRIES
DEPEW, NY
Filler Machine: RPE-....

EMC ENGLER USA CORP.
PORT HURON, MICHIGAN
Volumetric Filler: D2/., D2/...
D2/..S

EME-ENGLER-USA CORPORATION
PORT HURON, MICHIGAN
Vacuum Filling Machine: V-.,
V-..

A. H. EMERY COMPANY
NEW CANAN, CONNECTICUT
S/S Platform Scales W/Suitable
Stands: 737-2424-Z-....,
737-1818-Z-....

EMI INCORPORATED
CLINTON, CT
Rotostat Hi Shear Mixer: X-., X-.,
XP-., XP-..
Mixer: SRH, SRA

EMME
PHOENIX, ARIZONA
Electronic Fat Analyzer: MS
Meat Measuring Machine: SA-1

ENERSYST, INC.
DALLAS, TEXAS
Cryojet Modules: CJ-2
Jet Sweep Oven: C-...-...
Continuous Oven: C-11A-...-...-

ENGINEERED PROCESSING SYSTEMS
FOREST, MISSISSIPPI
Giblet Water Separator: EPS-WS-19
Poultry Bagging Unit: EPS-BU-70
Poultry Cutter: EPS-PC-71
Poultry Cutter Stand: EPS-ST-72
Reclaim Station with Chlorinator:
EPS-RS-17
Neck Skin Cutter: EPS-3000
One Belt Cut-up Table: 1010

ENGINEERED SYSTEMS & PRODUCTS, INC.
RICHMOND, VIRGINIA
Chemineer Portable Mixer: APD-.

ENTERPRISE, INC.
DALLAS, TEXAS
Storage Shelf: 328
Boning & Cutting Table: 420
Paunch Table: 426
Casing Table: 427
Head Workup Table: 428
Pluck Trim Table: 429, 430
Head & Viscera Inspection Table:
431
Stuffing Table: 432
Wrapping Table: 433
Grinder Table: 434
Ham Pump Table: 435
Trim & Utility Table: 437
S/S Sausage Truck: 500
Hook Truck: 528
Shelf Truck: 535
Head Flush Cabinet: 602
"EBSCO" Smokehouse Hanging Cage:
359-3
"EBSCO" Smokehouse Tree: 355
S/S Paunch Truck: 5295
Galvanized Paunch Truck with S/S
Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.
ALSIP, ILLINOIS
Conveyor: 1000
Carcass Loader/Unloader: 5123

ENVIROPAK MFG. CO. DIV. OF TECHMARK,
INC. PORTLAND, OREGON
Dryers: CHU2E, CHU1E
Smokehouse "Enviro-Pak": CVU-.E,
CVU-.E, CG-...-G, CG-...-E

Cabinet Ovens: CG-...-E, CG-...-G,
CVU-...-E, CVU-...-E, CVU-...-G,
CHU-...-E, CHU-...-E, CHU-...-G,
CVU-...-E, CVU-...-G, CVU-...-G
Oven/Dryer: CHU-...E, CHU-...G,
CVU-...E

E-EQUIP EQUIPMENT MANUFACTURING CORP.
CHICAGO, ILLINOIS
Conveyors: RGB, RSB, RSB-101,
RGB-101
S/S Hydraulic Lift Table: 501
S/S Twp-Barrel Dumper: 401
S/S Bin/Vat Dumper: 601
S/S Table: 748 "Warrick"
S/S Smoke House Rack: 794
Conveyor: 230
Sear Machine: 270
S/S Applicator: 279
Slasher: 900
Dual Shaft Paddle Vacuum Mixer: 308
Dual Shaft Paddle Mixer: 307
Spiral Conveyor: 210
Dual Spiral Conveyor: 211
Dumping Paddle/Ribbon Mixer w/Quick
Disassemble Dual Rotation
Assembly: 310
Intralox Conveyor: 129
Pig Foot Splitter: 901
Wash Sanitizer: 651

ERIEZ MAGNETICS
ERIE, PENNSYLVANIA
Magnetic Trap: SSB., U
S/S Vibratory Feeder: ..A, ..B,
...B, HS., HD..

EROFA
PARIS, FRANCE
Battering & Breeding Machine: MP...

ERRICH PACKAGING MACHINE DIV., ERRICH
INTERNATIONAL CORP.
NEW YORK, NEW YORK
Bagging Machines: 913, 917, MGI
Speedy

ESBELT, SA
BARCELONA, SPAIN
Belts (Food Contact): Clina-12VR,
20CF, 30CF, 07UF, 07CF, 06CF,
Clina-12CR, Clina-20CR,
Clina-30CR, Espot-20CC,
Espot-30CC, 40CC, 55CC, 81CC,
12UF, 12CF
Belting (Direct Product Contact):
"Clina" II UU

ETHICON INC.
CHICAGO, ILLINOIS
Beef Casing Splitter
Oil Storage Tank: REI-VSCOT

EXACT EQUIPMENT COMPANY
LEVITTOWN, PA
Automatic Wrapping Machine: F-820
Automatic Infeed Conveyor: AC-100
Over/Under Scales: 100-1, 240-1,
241-1, 270-1, 276-1, 910-1, 940-1,
950-1, 8000-1
Over/Under Scales (Shadograph):
4103-1, 4133-1, 4203-1
Scales: 7600-1 thru 7611-1, 7625-1
thru 7653-1

Automatic Wrapper: 830

Screw Convey: 1000

EXCEL ENGINEERING, INC.

RED LION, PENNSYLVANIA

Interpolator-Packer: 207, 207-A
Feed Dividing Conveyor: 219
Metal Detector-Infeed Conveyor:
229

Bulk Carton Inverter: 228

EX-CELL-O CORP.

DETROIT, MICHIGAN

Carton Forming Machine: UP... (must
be provided with an accepted
filler)

Bench Sealer: BSA
Bench Sealer w/Bursa Filler:
BSA-E

EX-CELL-O MATERIALS HANDLING COMPANY

ST. PAUL, MINNESOTA

Hi Speed Stretch Wrap Machine: 100
EW

EXCELSIOR INDUSTRIAL CORP.

FAIRVIEW, BERGEN COUNTY, NEW JERSEY

"Artotex" Mixer: PH-S
"Artotex" Grater Shredder: TR-2
S/S Dough Sheeter: "Autoreel"
Dough Sheeter Conveyor: 12/84
Spiral Mixer: SPK-..., SPK-125AK,
SPK-125AE

EXPERT STEEL FABRICATORS

BROOKLYN, NEW YORK

Ribbon Blender: 5A, 10A, 18A, 25A,
36A, 52A, 62.5A, 71A, 80A

E-Z PAK

DICKSON, TENNESSEE

Packaging Machine: "E-Z PAK" 6-12,
12-22

- F -

FABCON ENGINEERING

WEST TRENTON, NEW JERSEY

Ultraviolet Tunnel

FABREEKA PRODUCTS

BOSTON, MASSACHUSETTS

Belts (Food Contact) Fabsyn: WCC,
WRC, PRC, Asendor, 2 ply
polyester Blue Line
Fabsyn-Cleated: WCC, WRC, PRC
Fabreeka: WCC, WRC, PRC
Fabreeka-Cleated: WCC, WRC, PRC
2, 3, Ply White, Tan w/Blue Skim:
Fablene

Belts (Packaged Product Only)
Fabreeka: Friction Surface,
Corrugated, Diagonal Grip, Rough
Top

Fabreeka-Cleated: Friction Surface

FABRICATORS INC.

SIOUX CITY, IOWA

S/S Kettle: Open Top
S/S Tank: Liquid Receiving
S/S Strainer
S/S Top Work Tables

FABRICON INC.

PORTLAND, OREGON

Cleated Belt (Food Contact):
"Vannerflex", "Sidewinder"
RB-1

FAB-X MEATALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-....-25-....-1,
M-....SB-25-....-2,
E-....-25-....-3,
E-....SB-25-....-4
S/S Table w/Cutting Borad Tops:
CTM-....-22-....-1,
CTM-....SB-22-....-2,
CTE-....-22-....-3,
CTE-....SB-22-....-4

FAIRBANKS WEIGHING DIVISIONCOLT

INDUSTRIES, INC.

ST. JOHNSBURY, VERMONT

Flexway Bench Dial Scale:
H-42-2072, H-42-2172
Beam Scale: F-41-3013, F-41-3032,
F-41-3041, F-41-3132
Portable Beam Scale: F-41-3160,
F-41-3314, F-41-1000, F-41-1050,
F-41-1500, F-41-1550, F-41-1600
Bench Dial Scale: F-42-2072,
F-42-2073, F-42-2074, F-42-2172
Spring Dial Scale: F-45-1000,
F-45-1050
Portable Dial Scale: F-42-4073,
F-42-4074
Over & Under, Check/Pak Scale:
H-41-88...
S/S Bench/Portable Scale (w/S/S
Digital Indicating Instru-ment:
H90-7...): H70-4..., H90-3...,
H70-4...., H70-..., H90-....,
H90-1..
S/S Stand-Instrument Accessory:
H085
S/S Electron 7 Scales: H70-....-..
S/S Graphic 7 Over/Under Scale:
H70-5011, H70-5...

FAIRMOUNT ENGINEERING

HACKETTSTOWN, NEW JERSEY

Loading Device: Skewer
Conveyor: FB-10, TE-24F
Package Transport Conveyor: FB-18
Packout Conveyor: FT-10, FT-20
S/S Sani-Rod Conveyor: R-30
Sanitary Conveyor: FS
Package Transport Conveyor: FP-18
Sani-Rod Conveyor: FW-30
Wire Bed Belt Conveyor: WB-H, WB-1
Rod Bed Belt Conveyor: RB-H

FALKENSTEIN'S MEAT COMPANY

EUGENE, OREGON

Patty Stacker: 101

FAMCO/DIVISION OF ALLEN GAUGE & TOOL

COMPANY, PITTSBURGH, PENNSYLVANIA

Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.

CINCINNATI, OHIO

Meat Depositor: MD-01
Sauce Depositor: SD-01

FBH SYSTEMS

LA VERNE, CALIFORNIA

Belt Conveyor: LBC-..
Belt Conveyor w/Waste Return:
BC-../..
Shaker Conveyor: SR/BF-....DMB
Multiple Pan Shaker Conveyor:
SR/BF-....DMB-5
Belt Conveyor: BC-..
Plastic Belt Elevator: PBE-..

FEI, INC.

DALLAS, TEXAS

Conveyor: SMPC-....

FENNER AMERICA LTD

MIDDLETOWN, CONNECTICUT

Belts (Food Contact): Feneplast
Solid Woven PVC White: 1200/CS,
1800/C2, 900, 1500
Belts (Packaged Product Only)
Feneplast Solid Woven PVC White:
1200/FS1, 1200/FS2, 1800/FS1

THE FILLING MACHINE COMPANY

ROCKLEDGE, PENNSYLVANIA

Filling Machine: C-82

FILLING SYSTEMS

SANTA, FE SPRINGS, CA

"Seal-O-Matic" Carton Former/Filler:
1060-S
Transfer Pump:Bock 900
Transfer Pump: AP25, HP25, HP50
Former/Filler: 540
Fillers: 300, 400, 500, D40, D160,
DT40, D80
Bock Filler: 600, 600B (w/o agitator
assembly)
Filler/Depositor: DT-40T

RUSSEL FINEX, INC.

MOUNT VERNON, NEW YORK

Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY

MINNEAPOLIS, MINNESOTA

Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY

ELMHURST, ILLINOIS

Comminuting Machines: DAS...,
DKA..., DKAS..., FAS..., HAS030
Guilo River: 20
Slitter: R

FLAKICE CORPORATION

METUCHEN, NEW JERSEY

Flake Ice Machine: SC-Series,
R-Series

FLEXICON INC

LODI, NJ

Flexible Screw Conveyor (dry
ingredients only): VT.-F-...

FLO-PROCESSING, INC.

PORTLAND, OREGON

Belt Conveyor: WO-1754

FLOW SYSTEMS

KENT, WASHINGTON

Waternife Cutting System: IIX,
100, 9X, 12X, 6X, 11X, Mark 2

11X-., 11X-., 12X-..M., 12X-..E.,
1., 1..B, 6XS-., 9X-., 9X-.,
9X-., 9X-..../., 11XMark2-.,
11XMark2-..

FLOURESCENT PRODUCT PLANNING

EAST CLEVELAND, OHIO

Germicidal Lamps (Non-ozone
Producing): G8J5 (#982 Glass),
G64T6 (#882 Glass), G36T6 (Vycor
#7910 Glass) Note: These lamps
must be used in accordance with
Part 7, Para. 7.16 (b) of the
Meat and Poultry Inspection
Manual.

FLUID TRANSFER COMPANY DIVISION OF LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA

Ball Valve: 2FT-., 3-FT-., BFT

F.M.C. CORPORATION

SAN JOSE, CALIFORNIA

Elevator & Blancher: Hydraulic
Scott Bean Washer: EL-800-A
Spreading Conveyor: SPC-3
Wrapping Machine: 2201, FMC
Sanitary 18
Piston Type Filler: 440, 400, 300,
280, 220
Juice Filler: 18-Pocket, 24-Pocket,
30-Pocket, 36-Pocket
Flexi Filler: ST-12-Pocket,
ST-18-Pocket, ST-24-Pocket
Juice Filler (12 valve): 100
Prevacuumizing Syrupe: PVS,
Econovac
Filler: Hand Pack 23
Pea & Bean Filler: 15-G, 10-G
"Accupat" Food Shaper: 4ACS,
ACCUPAT-DA, 3AP
Checkweigher: 900
Continuous Cooker: Sterilmatic
Granular Filler: 21-G
Vibratory Screen Feeder:
5FH-22-A-DT
Modular Wrapper: 1301
Pie Line: 55
Belt Conveyors: B-20, PC-2
Blend Pump: PP
Pump Filler: Z, AZ
Piston Filler: P3, P4, PDF
Rotary Plate Filler: T1, V1
Tray Conveyor: SD, DD
Pot Pie Conveyor: PC
Lidder Conveyor: SL, DL
Pizza Conveyor: AP-2
Sauce Depositor: 10-Z
Cheese Depositor: CM-1
Meat Depositor: CM-1
M & S Piston Filler: C-060, C-100,
C-120, C-150, C-210, C-610, C-910
Piston Transfer Pump: PTP, PTPF
Rotary Pump Filler: DCRP-....
Pulper/Finisher: PF-200

FMC CORPORATION PACKAGING MACHINERY DIV, HORSHAM, PENNSYLVANIA

Wrapping Machine: WA-320

FMC CORPORATION

HOMER CITY, PENNSYLVANIA

Screening Feeder: SRF-120

FMC CORPORATION

HOOPESTON, ILLINOIS

Liquid Filler: 80
Sealing Machine: 2136742
Grandular Filler: 2050852
Piston Filler: 2140047

F.M.E. CORP.

WALDEN, NEW YORK

S/S Tables: 10, 20, 25, 30, 35
w/Sanalite S-1 Cutting board
S/S Tables: 60, 61, 62, 63

F. N. MEAT PACKING EQUIPMENT LTD.

DORVAL, QUEBEC, CANADA

Hoy Can Filler: ML-201
Metal Detector: Mark II
Automatic Packaging Machine
Loader: FN-621

FOLDENAUER EQUIPMENT COMPANY

BRIDGEVIEW, ILLINOIS

Steam Cooker: 65
Auto-Trol Mark II Loader: 45
Mold Unloader: 55
Ham Tumblers: A, 25, 25V
Meat Loaf Browner: 75
Auto Cycle Unloader: 56

FOODCRAFT EQUIPMENT COMPANY, INC.

LANCASTER, PENNSYLVANIA

Metal Detector Conveyor, MDC-1000,
2000
Individual Off Line Bird Washer
w/Chlorinator: PR-1
Thigh Deboner: TB-1, TB-1T
Breast Deboner: BD-1
Breast Processor: BP-1
Conveyor Chute: PC-105
Shaker Conveyor: PC-101
Glazing Conveyor: PC-102
Incline Conveyor: PC-103, PC-104
Troughing Conveyor: PC-106
Metering Hopper: CH-100
Leg Processor: LP-1T, LP-1
Poultry Halving Machine: HM-1, HM-2
Leg Splitter: LS-1
Turkey Leg Splitter: LS-1T
Incline Conveyor: PC-105
Lower Cross Conveyor: PC-106
Automatic Dark Meat Deboner: DMD-1
Turkey Deboning Shackle: TDS-1
Fat Puller: FP-1
Wing Splitter: WS-1
Drumstick Deboner: TB-1D, TB-1TD
Tendon Cutter: TC-1 (To be used
with an accepted Turkey Drum
Deboner: TB-1TD.)
Thigh Pre-Cut Machine: TPC-1
Turkey Thigh Skinner: TTS-1
Automatic Dark Meat Deboner
w/Water Knife: DMD-1-WK-1
Quartering Machine: QM-1
Poultry Stunner: (Perforated grill
must be permanently installed in
such a manner that the water level
is 1/4 inch above the grill
surfaces.): SM-1
Gizzard System (Turkey): GS-1T
Picking Fingers: AP301, AP302
Dual Cone Turkey Deboning Schackle:
TDS2
Single Cone Turkey Deboning
Shackle: TDS

Automatic Chicken Thigh Deboner
with water knife: DMD-1C-WK-1
Inline Breast Deboner: ILBD-1

FOOD ENGINEERING CORP.

MINNEAPOLIS, MINNESOTA

Dryer: DRSV-....., DRSW-.....,
DRSS-.....
Cooler: CLSW-.....,
CLSS-.....

FOOD EQUIPMENT COMPANY

DALLAS, TEXAS

Duo Clean Unit: 2
2-Pass Scalding: 4001
Shur-Trip Foot Unloader: 71-3L,
71-3R
Handwash System: Foot Operated
Water Saver or knee operated

FOOD EQUIPMENT MFG CORP.

MAPLE HEIGHTS, OHIO

"Master" Food Filler: MSP1
Tray Turner: 361
Piston Filler: 2437, 1002
Lidder & Closer: 3000-3
12-Pocket Rice Filler: 1-8-580
Meat Slicer: 1005
Piston Filler: 1015
Lid Crimper: 1057
X & Y Axis Traveling Filler: 1052
2-Out Rice Filler: 1101
Hooder-Domer Machine: 1116
Heat Seal Conveyor: 1128, 1192
Flatwire Belt Conveyor: 1129
Volumetric Dispenser: 1130
Shrink Wrap Conveyor: 1136
16-Pocket Rice Filler: 1094
Two-Out Pneumatic Piston Block
Filler w/Double Block: 1219 and Lid
Dispenser: 1221
Heat Seal Machine: 1-8-680
Adjustable Side Belt Transfer
Conveyor: 1223
Rolling Head Heat Seal: 1159
Lid Crimper: 1158

FOOD INDUSTRY EQUIPMENT INTERNATIONAL, INC., LORAIN, OHIO

"LanElectric" Trimming Machine:
52-LP, (Not to be used for
trimming grubs, bruises, etc.)
Bone In Tenderizer: 8010
Pneumatic Fat and Lean Trimmer:
90SP (Not to be used for
trimming grubs, bruises, etc.)
Pneumatic Bone Trimmer: 50KP (Not
to be used for trimming grubs,
bruises, etc.)
Electric Bone Trimmer: 50K
Fat and Lean Trimmer: 90S, 960-RC,
990-RC, 104-D (Not to be used for
trimming grubs, bruises, etc.)
"Challenger" Trimming Machine: 52-L
(Not to be used for trimming
grubs, bruises, etc.)
Trimming Machine: Challenger 110-T
Bone Trimmer, 235-B Fat Trimmer,
150-K Fat Trimmer (Not to be used
for trimming grubs, bruises, etc.)
Fat Trimmer Challenger: 75-RC,
8511, 8515, 8523B (Not to be used
for Trimming Grubs, Bruises,
etc.)

Bone Trimmer: Challenger 235-A,
8523B, 8550, 8552 (Not to be used
for trimming grubs bruises, etc.)
Trimming Machine Fat Trimmer:
Challenger 8560, 8575, 8590
Trimming Machine, Fat Trimmer:
8560DC, 8575DC, 8590DC
Skinning Machines: "Grasselli"
GG-35G, GG-50G, GG-45, GG-35P,
GG-35PB, GG-50A, EX45CP, 50A, N520
Jowl Slasher: N520JS

FOOD MASTERS INC.
BOSTON, MASSACHUSETTS
Pressure Cooker: HPV-50-2500GA

FOOD PACKERS EQUIPMENT CO., INC.
LOUISVILLE, KENTUCKY
Sausage Stick Cutter: 100-A
Single Stick Feeder: 1300
Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.
SANTA FE SPRINGS, CALIFORNIA
Batter Breeding Machine: "BM"
Citric Acid Applicator: 4170
Conveyor: 327SL
Vertical Conveyor: VL8
Mixer-Blender: 814
Meat Sample Press: SCP-123
Lazy Susan: LS-923
Screw Loader: SCL 930
Meat Dumper: HLD 725
Conveyor: PL-319
Bean Washer: BX-919
Incline Screw Conveyor: SC126....
Pork Link Freezer: PLF-927
Vacuum Tumbler: VT.85.
Vacuum Feed Hopper: VFH-86

FOOD PROCESSING SYSTEMS CORP.
JESSUP, MARYLAND
Industrial Microwave Processing
System: "Gigatron" ..F.

FOOD PRODUCTION MACHINE CORP.
SAN RAFAEL, CALIFORNIA
Steak Cuber-Scorer-Knitter: 121
Poultry Boning Conveyor: 200, 201,
204
Battering & Dipping Machine: 211
Vemag Truck Dumper: 150
Gondola Dumper: 248
Barrel Dumper: 149
3-Deck Infreezer Conveyor
(Acceptance applies to conveyor
only. Each installation must be
reviewed by Equipment Branch.):
421-30
Shuttle Conveyor: 474
Patty Machine: 425
Patty Forming Machine: 736
Portable Incline Conveyor 518, 556
3-Zone Sorting Conveyor: 558
Conveyors: 584-10-12, 584-12-20,
584-12-5
Automatic Salt and Pepper Dispenser
Conveyor: 626
Chain Driven Gas Fired Cooker: 680

FOOD TECH CORPORATION
DALLAS, TEXAS
Giblet Elevator
Neck Skin Cutter

Vacuum Gun
Cooking Belt (Microwave)

FOODMATIC SYSTEMS INC.
FAIR OAKS, CALIFORNIA
Burrito Folding Machine: 3500-1

J. C. FORD MFG. CO.
MONTEREY, CALIFORNIA
Tamale Machine: TM-100
Dough Sheeter: TC-300

FORM PLASTICS CO
ELK GROVE VILLAGE, ILLINOIS
Sealing Machine, M-100, SA-100

FORMOST PACKAGING MACHINE COMPANY
WOODINVILLE, WASHINGTON
"Fuji" Frozen Pizza Wrapper: FW-360
Wrapping Machine: FW-340A, FW-370A
"Fuji" Wrapping Machine: FW-341A
Frozen Patty Baggers: VR-4SS,
VL-4SS, VL-5WSS, VR-5SS-8
Bucket Conveyor: 9032SS
Discharge Conveyor: 6812SS
Infeed Flight Conveyor: 8101SS,
8102SS
Wrapping Machine: FW-3400, FW-3700

FORMATIC INDUSTRIES
VILLA PARK, ILLINOIS
Patty Forming Machine: XK-70

FORMAX FOOD MACHINES
MOKENA, ILLINOIS
Patty Machine: Formax 24, Formax
26
Cuber-Perforator: MC27
Conveyor: PC-27
Patty Stacker: FPS-27
Truck Dumper & S/S Cart: FBL...
Interleaver: PS-1
Patty Machine w/Paper Interleaver
(with nickel plated mold plates):
PFM-19, PFM-12
LN2 Freeze Tunnel: LN-26
Rotary Meat Ball Former: RMF-27
Stacking Perforator: SP-27
Metal Detector MDS-27.
Meat Ball Former RMF-26
Slice and Stack Machine: 125
Shuttle Conveyor: SC-19
Marker-Cuber: MC-12
Patty Forming Machine: F-6
Cuber-Perforator: MC-6

R. H. FORSCHNER COMPANY, INC.
NEW YORK, NEW YORK
Scharfen Tenderizer: Big Boy &
Junior

FOSTER REFRIGERATOR CORP.
HUDSON, NEW YORK
Proofing Cabinets: BP-1-2(DA),
BP-2-4(DA), BP-3-6(DA)

FOSTORIA INDUSTRIES, INC.
FOSTORIA, OHIO
Infra-Red Broiler: Gas-Fired G
Infra-Red Oven: 3H
Infra-Red Broiler: Electric E

FOXBORO COMPANY
FOXBORO, MASSACHUSETTS

Level Transmitter: 17 FES
Temperature Sensors: 3A1, 3A2, 3A3,
3A4
Filled Thermal Bulb: 16A, 16AMP
Thermal Well: 3A Type Projectile
Magnetic Flow Transmitter: Series
2800
Consistency Transmitter: 19C

FRANKLIN ELECTRIC PACKAGING-WEIGHING
DIVISION., LEVITTOWN, PENNSYLVANIA
"Franklin" Packaging Machine:
F-510, F-530, F-530A, F-530P
Net Weight Filler: 3000
Automatic Infeed Conveyor: AI...
Packaging Machine: F-540
Automatic Wrapping Machine: F-820
Automatic Infeed Conveyor: AC-100

FRANKLIN ELECTRIC PACKAGING-WEIGHING
DIVISION, STURTEVANT, WISCONSIN
Poly Top Tables: Series 20, Series
30
Poly and S/S Combination Top
Tables: Series 40
S/S Top Tables: Series 50, Series
60
Poly Top Breaking Tables: Series
70
Utility Table: UPT-..., UT-...
"Spee-Dee" Packaging Machine: BR

FRANKLIN ELECTRIC PACKAGING-WEIGHING
DIVISION, BLUFFTON, INDIANA
Over and Under Scales (Mechanical):
100-1, 240-1, 241-1, 270-1,
276-1, 910-1, 940-1, 950-1,
8000-1
Over and Under Scales (Shadograph):
4103-1, 4133-1, 4203-1
Scales: 7600-1 through 7611-1,
7625-1 through 7653-1

FRAN RICA MANUFACTURING CO.
STOCKTON, CALIFORNIA
Steam/Water Cooker: TW24S2212

FRAZIER & SON
CLIFTON, NEW JERSEY
Bucket Elevator: FSA39

FREDRIKSEN MACHINE COMPANY
ASKOR, MINNESOTA
Boning Table: A23

FREELAND ENTERPRISES, INC.
WAELDER, TEXAS
Smokehouse: MT-1

FREEZING MACHINES, INC.
AUSTIN, TEXAS
Parallel Grinder: PG-1

FREEZING MACHINES, INC.
NEVADA CITY, CALIFORNIA
Roller Press Contact Freezer: 1,
1-T-10X10-BPI-A, M1-T-7X5-BC,
M1-T-7X8HRR, M2-TP-9X8-RAL,
M1-T-10X10-BPI-A
Freezing Machine: 1

FREEZING SYSTEMS, INC.
REDMOND, WASHINGTON
Spiral Freezer: S-.....,

L-...N

- G -

FRICK COMPANY

WAYNESBORO, PENNSYLVANIA
Zig-Zag Cooler: 380
Poultry Chiller: CFCA-...
Ice Maker: SA-300 SI, SA-150 SI

FRIEDRICH METAL PRODUCTS COMPANY INC.

WOODSIDE, NEW YORK
Truck Smokehouses: FM-500-E,
FMP-1000-E, FMP-2000-E,
FMP-3000-E-G-S, FMP-4000-E-G-S,
FMP-6000-E-G-S, FMP-8000-E-G-S

FRIGIDARE DIVISION GENERAL MOTORS

CORPORATION, DAYTON, OHIO
Ice Makers: MFST-120A-DA,
MFST-120W-DA
Flake Ice Machines: MFVS-40A,
MFVS-50A, MFVS-70A, MFVS-130A,
MFVS-200A, MFVS-330A, MFVS-50W,
MFVS-70W, MFVS-130W

FRIGOSCANDIA CONTRACTING, INC.

BELLEVUE, WASHINGTON
Gyrofreeser: A-...-...
Pellet Freezer: PF-...
Liquid Freon Freezer: FX-...M
Freezer Flo-Freezer: 110-WS, ..WS,
...WS, ..WS-MA
Patty Loaders: PL-...-...
Spiral freezer: GF-C, GF-M
Gyro Freezer: GCP-...
Spiral Freezer: GC-...-...
GC-...-... (Acceptance
applies only to conveyor. Each
installation must be reviewed by
the Equipment Branch).

FROMMELT INDUSTRIES, INC.

DUBUQUE, IOWA
Air Duct Material: S/39703
(Acceptance applies to the
material only. Each installation
must be reviewed by the Equipment
Branch.)

FRYING SYSTEMS DESIGN, INC.

LEOLA, PENNSYLVANIA
Continuous Frying System: 34-08
through 34-24

FRYMA-MASCHINEN AG

SCHUREIZ SUISSE SWITZERLAND
Emulsifier: 170-A

FRYMA INC.

MIDDLESEX, NEW JERSEY
Toothed Colloid Mill: MZ-130

FRYMASTER CORPORATION

SHREVEPORT, LOUISIANA
Deep Fat Fryer: MJ-56-SSC,
MJ-55-SSC

FUJITET SUMO COMPANY

STOCKTON, CALIFORNIA
S/S Belts: Y Grid, YN Mesh

FUJITETSUMO U.S.A., INC.

LODI, CALIFORNIA
Spiral Steamer: M-..., S-...

G & H PRODUCTS INCORPORATED

KENOSHA, WISCONSIN
Air Actuated Automatic Valve: 60
Series, 61 Series
Air Actuated Tangential Outlet
Valve: 63 Series
4" Air Actuated Kettle Valve:
GCK61-9-4
Flow Diversion Valve: GC 60 FDV
Series
S/S Sanitary Centrifugal Pumps:
G-MM, G-LH-MM, G-LMM, G-B,
G-LH-B, G-LB, C-MM, C-LH-MM,
C-LMM
Centrifugal Pumps: GHC-00, GHC-0,
1,2,3; MR-166, 185, 200, 300
Gear Pump: M200
Defoaming Pump: DZ-3R
Positive Pump: GHP-...; GHP-...RV,
X, XRV, AND R
Slot Strainers: LKSF-BL, LKSF-CL
Inline Sight Glass: GHGG
Butterfly Valve: AGHBV, GHBV
Valves: SRC, ARC, SMO, SMO-R, AMO-R,
SMO-A, SMO-RA, LK-10, LK-11

G & S FIBERGLASS PRODUCTS

GRANTS PASS, OREGON
Meat Gondola: 111

G. A. F. CORPORATION
NEW YORK, NEW YORK
Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.

GAINESVILLE, GEORGIA
Open Eye Shackle: #1
Picking Shackle: GEP-SSS
Eviscerating Shackle: GEE- SSS-IE,
GEE-SSS-IR
Combination Shackle: GEC-SSS
Cut-up Shackle: GEC-SSS-I
Select Sizing Scales: GNS-Flexure
1
Kidney Vacuum Machine: JHH-1 (For
removing kidneys from backs)
Belt Conveyor: GS-SS-BC
Bird Halving Machine: BH-1
Bird Unloader: SW-BU-100

GARLAND CO.

KANSAS CITY, MISSOURI
Stunner: Scotchman

GARLOCK INC.

PALMYRA, NEW YORK
Cutting Board: Sanidur

GARVEY CORPORATION

BLUE ANCHOR, NEW JERSEY
Conveyor: 9600

A. J. GASBARRO AND ASSOCIATES

COLUMBUS, OHIO
Automatic Poultry Cut-up Machine:
AJG-1

GAESCOIGNES INDUSTRIES

MENTOR, OHIO
Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY

DENVER, COLORADO
Rubber Belt (Food Contact):
GAOL544-004
Hose-Master Flex (Food Contact):
Series 3510

GATEWAY PRODUCTS INC.

COVINGTON, KENTUCKY
Cutting Board: Plexiglas, Unshrunk

GAULIN CORPORATION

EVERETT, MASSACHUSETTS
Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.

WOODBURN, OREGON
Blancher: L568, 87057D
Smokehouses: "MiniGem" CG380E,
"Mini-Gem" CGR-..G, "Mini-Gem"
CGT-..G, "Econo-Gem" CVT-..E,
"Econo-Gem" CHT-..E,
Designer-Gem" MVT-..
Pasta Blancher: 87057-...
Vibrating Conveyor: 87067

GEMINI BAKERY EQUIPMENT CO.

PHILADELPHIA, PENNSYLVANIA
Ovens (Gas or Electric):
Elektro-Dahlen:, 1000 L
Proffer (Electric):
Elektro-Dahlen: A-..., A-...-1
S/S Mixer: SP-...
Ovens: Electric 2000, 4000, 6000
Gas 2002, 4002, 6002

GENERAL CONVEYOR CO., INC.

LONG ISLAND CITY, NEW YORK
S/S Portable Conveyor: 7445

GENERAL ELECTRIC CO.

EAST CLEVELAND, OHIO
Germicidal Lamps (Non-Ozone
Producing): G25T8 (#982 Glass),
G15T8 (#982 Glass), G30T8 (#982
Glass), G8T5 (#982 Glass) Note:
These lamps must be used in
accordance with Part 7, Para.
7.16(b) of the Meat and Poultry
Inspection Manual.

GENERAL ELECTRIC CO.

CHICAGO HEIGHTS, ILLINOIS
Grill: CG-59
Convection Oven S/S Lined:
CN902CX339

GENERAL ELECTRIC CO.

LOS ANGELES, CALIFORNIA
Ultraviolet Lamps: G-25T8, G-30T8
Note: These lamps must be used in
accordance with Part 7, Para.
7.16(b) of the Meat and Poultry
Inspection Manual.
Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.

CAPE CORAL, FLORIDA
Platform Scale: 4512SS, 4518SS,
4524SS, 4535-12, 4535-18,
4535-24
Weight Indicator: 531
Stainless Steel Table (To be used

with USDA accepted scale.)

GENERAL MACHINERY CORP.

SHEBOYGAN, WISCONSIN

Dicer (Cube-King): CK-312, CK-29, CK-12
Hydraulic Cuber: Hi-Speed
"Cannon" Slicer-Grinder: Mark 1
Hydraslice Cuber: 424
Hydraulic Slicer: Speed-O-Matic
Frozen Food Slicer: 5-16FF
Hydraflaker: FS-6, FS-10, FS-10D, FS-10C, FS-10CH, FS-12, FS-12D
Hydrauslice Chipper: 8-24
Hydrauslicer: STANDARD, R/F, V/F
Auto-load Conveyor: HF-405
Rotary Fresh Meat Dicer: RFMD
Conveyor: HF-405
Cheese Cutter: B-20-1A
Frozen Meat Breaker: "Superslicer" S/C
Sausage Slicer: "Multi-Slicer" M-24
Barrel Cheese Cutter: B-10-1
Frozen Meat Slicer MINIMAC
S/M Flaker: 1
TU-Way Cheese Portioner: C-1
Automatic Meat Tenderizer: 83 "Tenderit"
S/S Automatic Cheese Cutter: GMC Champ
Hydraflaker: C/S-12, C/S-10C

GENERAL PACKAGING EQUIPMENT CO.

HOUSTON, TEXAS

Form and Seal Machine: 70VU, 80VU, 90VU (Must be supplied with an acceptable filler.)
Hydrafeed Scale: 2500-SS-1

GENERAL RESEARCH CORP.

CANTON, GEORGIA

Gizzard Splitter & Peeler: Hill 210-B

GENERAL TIRE RUBBER COMPANY

NEWCOMERTOWN, OHIO

Cutting Board: Boltaron ETM-R
Cutting Boards: Boltaron ETH-R
in the following:

Part No.	Sales Code	Colors
63-292	5217-3282	Tan
64-293	5217-3217	Harvest Gold
64-251	5217-3117	Persimmon
64-252	5217-4817	Peach (Beige)
64-253	5217-5000	Melon
64-254	5217-6000	Pineapple
64-256	5217-5005	Pumpkin

GENTILE PACKAGING MACHINERY CO., INC.

DETROIT, MICHIGAN

Lasagna Filling & Packaging Machine: L6

GEYER, THE FILLER MACHINE COMPANY, INC., ROCKLEDGE, PHILADELPHIA, PA.

Piston Filler: B

GRASSELLI GIORGIO

REGGIO E, ITALY

Ham Skinner: "Grasselli" 50A

Automatic Skinner: "Grasselli" N520

GIRTON MFG. COMPANY.

MILLVILLE, PENNSYLVANIA

Kettle w/Agitator: PW-SC
Loaf Browner: LB-1

GLADD INDUSTRIES INC.

DETROIT, MICHIGAN

Smokehouse/Ovens: BO-1T-G, BO-6T-G, BO-26T-G, BO-6T-S, BO-2T-G, BO-8T-G, BO-34T-G, BO-8T-S, BO-3T-G, BO-10T-G, BO-3T-S, BO-12T-S, BO-4T-G, BO-12T-G, BO-4T-S, BO-26T-S, (BO-.T-G) (BO-.T-G), (BO-.T-S), (BO-.T-S)
Brine Chill Tunnels: BC-02000 -CHC/B, BC-04000-PBB/A, BC-06000-WB/A, BC-05000-CHC/B, BC-06000-PBB/B, BC-04000-WB/A, BC-20000-PBB/A, BC-04000-PBB/B, BC-06000-WB/B, BC-12000-PBB/A, BC-10000-WB/A, BC-04000-WB/B, BC-06000-PBB/A, (BC-.....PBB/A), (BC-.....WB/A), (BC-.....CHC/B), (BC-.....PBB/B), (BC-.....WB/B)

GLASS INDUSTRIES, INC.

FARMINGTON, MICHIGAN

Oven: 2000

GLENDALE FOODS INC.

DETROIT, MICHIGAN

Spiral Slicer: 81

GLOBE EQUIPMENT

COLUMBUS, OHIO

Tender & Breast Sizer: TB-1
Breeder: BRC-001, BR-2400, FD-001
Conveyor: CA-001, PTC-001
Egg Dip: ED-001, BD-005
Poultry Cutting Line: PCCL-001
Wing Curring Machine: WC-001
Inspection Conveyor with Continuous Belt Washer: IT-1
Marinators: 1 & 2
Poultry Breast Deboner: CFSB-1
2-Tiered Belt Conveyor: IT-5
3-Tiered Belt Conveyor: IT-5
Single Drum Marinator with Drain Table: MARR-1
Automatic Breeder: VBS-1
Trayed Product Conveyor: C-CO2
2-Tiered Conveyor: C-LTB
S/S Sifter: RS-1
S/S Belt Conveyor: C-481
Poultry Skinner: SK-1
Thigh Deboning System, Chicken: CFSLT-2 (Deboner and Conveyor)
Automatic Poultry Stripper: GNG-1
Thigh Deboner, Chicken: CFS-LT-3
Poultry Breast Deboner: CFS-B2
Leg, Thigh, Wing Deboner, Turkey: TKD-1
Breast Deboner, Chicken: BFP-1

GLOBE INTERNATIONAL

BUFFALO, NEW YORK

Belt (Food Contact): White & Green, Hycar & Nitrite
Belt (Food Contact): I.W.P.

Interwoven, 3-Ply, IWP-3F-Teflon-Cream, IWP-3F-Teflon-Green

Interwoven Polyester Carcass:

IWP-Nitrite, PVC, Silicone, Teflon, IWP-3-FGP, IWP-3F-PVC/COS, IWP-8F-PVC

Laminated Polyester Carcass:

1002-D, 1003-D, 1004-D, 1005-D, 1006-D, 5003

Laminated Cotton Carcass:

1002, 1003, 1003G, 1004, 1005, 1006, 202, 203, 204, 205, 206, 602, 603, 604, 605, 703, 703-TB, 704

Woven Cotton Carcass:

Kanry-Tex, Kanry-Tex-PVC/COS, SWC-Silicon, Kanry-Tex-FGP

White PolyMate:

80 PVC/COS, 110 PVC/COS, 1WP-3-F-PVC-COS White, Resist-a-Stain, Kanry-Tex-PVC/COS White Resist-a-Stain, Poly-Mate-80-PVC/COS, White-Resist-a-Stain, PolyMate-110-PVC/COS White, Resist-a-Stain

Belt, White (Food Contact): 1WP-3 FSXFS, 1WP-3 PVC/COS

Belt (Packaged Product Only)

Laminated Cotton Carcass: 403, 404, 405, 406, 407, 408, 409, 410, 411, 1804, 1805, 2303, 2304, 2305, Glid-Top, VEE-Top, Kling-Top, Ruff-Top

White Poly-Mate: 80 FSXFS (Belts with Cotton Carcasses must have edges sealed with acceptable compound)

Belt (Food Contact):

White Poly-Mate: COS Nitrile 90, 135

Belt (Food Contact) Polyveyor: 50, 75, 125

Belts (Food Contact):

Allveyor White COS/S 75, 90, 100, 120, Allveyor White CBS 90, 120

Belt (Packaged Product only):

"Poly Mate Rufftop"-White

Belt (Food Contact):

Green "Polymate" COS Nitrite 90, H-60, H-80, H-120, S-100, Tan Polymate COS Nitrile 135, Polymate Sheet Teflon Belt

GLOBE MACHINE COMPANY

CANTON, GEORGIA

Conveyor: DD-184
Poultry Cut-up Saw: DD-186
Poultry Shackle: DD-88
Cone Debone Conveying System: GB-93085
Dumping System: 6000
Thigh and Drumstick Debone System: G-6400

GLOBE SLICING MACHINE COMPANY

STAMFORD, CONNECTICUT

Slicer: 720-S, 115-S, 215-S, 300-S, 400-S, 820-S, 770-S, 585-S, 500-S, 500-L, 725-S, 725-L, 825-S, 825-L, 775S, 775-L
Meat Chopper: 742, 752-S, 642-S, 842-S, 852-S, 942-S, 952-S, 956-S, 122-S, 242-S, 342-S, 122, 242, 342
Saws: 79S, 140S, 160S

Chopper 422
Scale: 435

GLOBUS LABORATORIES, INC.

SOUTH HACKENSACK, NEW JERSEY

"Inject Star" Pickle Injector:
BI-13, BI-13B, BI-18, BI-25/71,
BI-38, BI-135, BI-102
"Inject Star" Meat Tumbler: HS-3/1,
HS-5/1, HS-3/.., HS-5/..
Tipping Lift: EL-3
Meat Tumbler: "Inject Star" 190,
"Inject Star" HS-2/.., "Inject
Star" HS-6/.., "Inject Star"
HSL-750
Meat Bone Separator: "Inject Star"
P-60-S, "Inject Star P-100-S
Vacuum Tumbler: "Inject Star" HS-7
Injector Star Vacuum Massage
Unit: VMS-..
Vacuum Tumbler: "Inject Star" 2600
Multi Needle Injector: "Inject Star"
BI-100, "Inject Star" BI-50/50

GLOBUS LABORATORIES, INC.

WHITE PLAINS, NEW YORK

Vacuum Meat Tumblers: "Injectstar"
MC-..

GLOBUS PROCESSING EQUIPMENT

SOUTH HACKENSACK, NEW JERSEY

Smokehouse: 800

G.N.C INC.

COUNCIL BLUFFS, IOWA

S/S C Hook Knife with Sterilizer:
604C
Hide Puller: 643
S/S Tripe Scalding: 610
S/S Lazy Susan: 1410
S/S Packing Table: 1403
Belt Conveyor: 680-1
S/S Slat Moving Top Table: 1106
Vat Dumper: 1500
S/S Boning Table with Cutting
Boards: 683-B
Jaw Puller: 1765

GOODALL RUBBER COMPANY

TRENTON, NEW JERSEY

Belts (Food Contact) White: 2014-B,
4066-B, B2073, B2075, B2173,
B2174
Tan: B2074, B2174
Urethane, Chicken Deboning: 4507
Belts (Food Contact) Food Mover PVC
White, Tan, Green.
Smooth, Cleated, Flanged and
V-Guide ..COS, ...COS, ..CBS,
...CBS
Belts (Packaged Product Only) PVC
"Carry All" Incline, White ..COS,
...COS, ..CBS, ...CBS
Sanitary Hose (direct food contact
w/sanitary connections): N2499

GOODMARK FOODS, INC.

GARNER, NORTH CAROLINA

Tray Conveyor: TC-1212

B. F. GOODRICH COMPANY

AKRON, OHIO

Belting (Food Contact):
Hycar - Smooth Cover: White, Tan,

Green, Black

Fabric Series: SCP, AP-35,

APT-35, PN 45, PNT 45

Butyl - "Hot N Cold" Smooth

Cover White

Fabric Series: AP-35, APT-35

Koroseal - Smooth Cover White,

Tan

Fabric Series: SCP, AP-35,

APT-35

Single Ply Solid Woven PVC

Korowhite 90 SMC X F, 125 SMC X

F, 125 CHV X F

Chevron

Belting (fully Packaged Product):

"Gripper" Griptop - Reddish Brown

"HYCAR" Tan Rubber (Belts with

cotton carcasses must have edges

sealed with acceptable compounds)

Belt (Food Contact): DS828

Belting (Food Contact): Hot & Cold

Butyl

Belting (Food Contract): Korowhite

90 Cleated Incline

Korowhite 125 Cleated Incline

Korothane 125 SMCXF

Novitane FG, FG95A

Belting (Food Contact): Ridge Top

GOODWAY INDUSTRIES, INC.

BOHEMIA, NEW YORK

Extrusion Manifold: XM-80

GOODYEAR AEROSPACE CORP.

AKRON, OHIO

Plastic Tank

GOODYEAR TIRE & RUBBER CO.

AKRON, OHIO

Belting (Food Contact) Smooth
White, Black, Tan, Green: Permalon
Smooth Polyester: Polyester 2 or 3
Ply White, Tan, White w/Blue
Skim: Spectra
White Cleated Permalon: Wingflex
Belting (Packaged Product Only)
White, Black, Tan, Green:
Permalon Rough-Top
Polyester: Polyester Rough-Top
(Belts with cotton carcasses
must have edges sealed with
acceptable compound)
Belt (Food Contact): SN-1304-A,
SN-1304-C, SN-1304-A (Dual),
SN-1304-C (Smooth), SN 1305
Construction D, Dual, SN 1305
Construction D, Smooth

GOODYEAR TIRE & RUBBER CO.

LINCOLN, NEBRASKA

Tan Neoprene Corrugated Belt: (For
fully packaged product and dry
materials): SN-601

GORING KERR, INC.

TONAWANDA, NEW YORK

Metal Detector - Conveyor:

"Saniline" 2

Metal Detector (without conveyor):

Tektamet HSU, MSU

Metal Detector Search Head (For

Packaged Product): Type II

Tektamet

Diverter Valves: 425, 426

GRACE MACHINERY COMPANY

OAKLAND, CALIFORNIA

Mixer: J

Food Pump: 803

W. R. GRACE & COMPANY

DUNCAN, SOUTH CAROLINA

Bagging Table: 8063, 8021

Loading Table: 8064

Taped Bag Loader: 8048-A, 8055,

8056, 8074, 8057, 8096, 8086,

8096-A, 8155, 8165, 8177

Hot Water Shrink Tunnel: 8152-1

Pre-Dip Unit (Single Station):

8026-A

Air Blast Conveyor: 6684-A-3, 4, 5

Roller Conveyor: 8023

Sealer-Cooler: 6345-B, 6345-A

Nozzle: 8060, 8061, 8065, 8066

Rotary Pack-Off Table: 6680

Vacuum Pouch Machine: 6250-B

Hot Water Shrink Tunnel: 6536-C,

6536-D, 6536-E, 6536-F, 6536-G,

6543-B, 6543-A, 6570-B, 2900,

6570-A, 6570-C, 6570-D, 6570-E,

106, 8152, 8152-1, 3072-B

Boxing Station: 2950

Vacuum Packaging Machines: 6154-B,

6170, 6170B, 6170A, 8200.,

8200-B-1, 8200-B-2, 8210-., 8132,

8220, VS-44

Conveyors: CA 1, CA 2, CA 3, CB 2,

CC 1, CC 2, CC 3, CE, CF, CG, CH,

PC, 2939-C, 8109, 8110, 8131-.,

AC8210-111, AC8210-112

Bins: BA, 2959

Bag Rack: RA, 8022

Boning Conveyor: 2937

Bone Conveyor: 2946

Table: 10052, 10050, TA 1, TA 2, TA

3, TB 1, TB 2, TC 1, TC 2, LA

Boning Table: CD, 2940

Cutting Table: 10051, 10054, 10133

Shrink Tank, Ventilated: 6520-A

Pre-Dip Tank: BB-2914-6

Wrapping Machine: 2980

Bag Loading Chute: 6659-A

Sealer-Cooler: 6345-A, 3069-C

Vacuumizing & Clipping Machine:

8100, 8101, 8102

2-Station Taped Bag Loader: 8099

Rotary Stacking & Bagging Table:

8098 Slat Conveyor: 8097

Vacuum Skin Packaging Machine:

8081

Rotary Vacuum Chamber and Closing

Machine: 8300, 8310

Bag Loader: 8128, 8136, 8301

"Cap-Kold" Package Chiller: 8127

Fill Station: 8125

Trough Conveyor: 8126

Powered Bag Loader: 8124

Belted Bag Loader: 8129

Meat Loading Horn: 6675

Automatic Infeed System: 8250

Rotary Chamber Vacuum Packing

Machine: 8310-..

Automatic Bag Loading Machine:

8302A-..

Rotary Vacuum Chamber and Closing

Machine: 8300B-..E and 8300-..

Bag Loader: 8170

Hot Water Shrink Tunnel: 3045

Rotary Vacuum Chamber Closing
Machine: 8300-..., 8300B-...,
8300B-...E, 8300B-...V,
8300-...E-I, 8300B-...CS

GRACO, INC.

FRANKLIN PARK, ILLINOIS

Piston Pump: 954-073 "A"
Pump and Metering System: 987-656
S/S Barrel Pump: 946-964

GRACO, INC.

MINNEAPOLIS, MINNESOTA

Air-Operated Valve (S/S)
Lever-Operated Valve (S/S)
Pump: 206-030
"Monark" Sanitary Pump: 207-550
Turkey Injector: 953-108
Sanitary Pump: 954-073, 953-283,
952-793, 952-995
S/S Barrel Pump: 946-500

GRANT-LEITCHWORTH, INC.

BUFFALO, NEW YORK

S/S Mixer: MA-7, M-...00

GRANT & MARSHALL, INC.

DUBLIN, OHIO

Scales: 8600-1 Thru 8620-1, 8700-1
Thru 8755-1

GRANT'S ENGINEERING & MACHINE CO.

SAN FRANCISCO, CALIFORNIA

"Packfoil Overlay Machine: Series
100, 300, 600

GRATON & KNIGHT LTD.

HERTFORDSHIRE, ENGLAND WD61LX

Belts (Direct product contact):
1E/S + 2 PU White, 1EF + 2 PU
White, 2ES + PU White, 2 EF +
2 DU White

GRAY EQUIPMENT COMPANY

FRANKFORT, INDIANA

Screw Conveyor: SC-....A
Column Dumper: L-1

GREAT LAKES CORP.

CHICAGO, ILLINOIS

Slicers: 1071, 264, 264VS, 367,
367VS, 1071-N, 1071N-1, 972-1,
1071N-1-PE, 1077, PEPR
Sealer: 84..., 81..
Wrapping Machine: LW-500
Accu-Slicer: 972
"Dynachek" Checkweigher: 387932,
Type DC-100
Loaf Loader: L-71
Shingling Conveyor: 1175
Diverter: 775-2L, 775-3L
Automatic Luncheon Loader:
L-71-HS-60
Slicer: SSPE 482
Datachek Checkweigher: 387932 Type
DC 200
Hy Speed Stackrite Slicer:
1085-SS, 1085-SS-TL

GREERCO CORPORATION

HUDSON, NEW HAMPSHIRE

Homomixer: 2-1/2 HR

GRIFFITH LABORATORIES

ALSIP, ILLINOIS

S/S Blender: G.../1
S/S Table w/Scale: S3R
Brine Pump: 7T, 8, 11, 437-1001-SS
Mince Master: A, B, C
Meat Silo Assembly: G-35
Dual Shaft Blenders: G.../2
Single Shaft Blender
w/Blend-A-Matic System: G.../1/S,
G.../2/S
Steam Blender: G.../2/S.
S/S Scales: S-2..., S-3...
Pickle Injector: "Selo-Protecon"
SPI-..., SPI-...-S
Bone Press: "Selo-Protecon" SBP-..
Meat Tumbler: "Selo-Protecon"
SMU-..
Vacuum Ham Press: "Selo-Protecon"
SVP-20N
Meat Tenderizer: "Selo-Protecon"
PMT40
Pickle Injector: "Selo-Protecon"
SPI-440
"Bulk Lift" Semi Bulk Containers:
B/L NS-FG (For dry products
only.)

GRINNELL SUPPLY SALES CO.

PHILADELPHIA, PENNSYLVANIA

Sanitary Butterfly Valve: Series
8000

GROEN DIV. DOVER CORP.

ELK GROVE VILLAGE, ILLINOIS

S/S Kettles, table top, steam
jacketed, direct steam and self
contained electric: TDC/2-..
S/S Kettle w/Agitator (Agitator
removed daily for cleaning and
inspection): INA-..., INA-..
S/S Kettle, steam jacketed,
tilting, with twin agitators:
DN/TA-..., DN/TA-..., DTA/3-..
Agitators, mixing (applied to model
N Kettles): TA-..., TA-..., RA-...,
RA-..., NEM-..., NEM-..., DA/1-...,
DA/1-..., DA/2-..., DA/2-...,
INA/2-..., INA/2-..
S/S Kettle, steam jacketed,
w/planetary mixer: DPM-..., DPM-..
Braising pan, tilt type: FPC-...,
HFP/1-..
Perforated baskets: I, II.
S/S Tank, jacketed, top entering
mixer: FVJ/TM-..., FVJ/TM-..
S/S Tank, sloped bottom: OVS-...,
OVS-..
Cooker/Mixer: DTA/3-..
S/S Kettles, steam jacketed,
tilting: D-..., DT-..., DN-...,
DN-..., DL-..., D2-..., D2L-..
S/S Kettles, steam jacketed,
Stationary, PT-..., PT-..., FT-...,
FT-..., GT-..., GT-..., N-..., N-...,
GPT

S/S Kettles, steam jacketed, self
contained, gas fired: AH/1-...,
AH/1-..., HH/2-..., HH/3-...

S/S Kettle, steam jacketed,
self-contained, electric: EE-...,
AE/1-..

Ribbon Blender: NTRR500

S/S Mixing Kettle: DNEM-150

Continuous Scraped Wall Cooler

with Incline Mixer: DRC-3672(A)
Kettle: TDA/1-40
S/S Kettle, Steam Jacketed,
Self-Contained, Gas Fired:
HH/4-..

Steam Jacketed Mixing Kettle:

NVA/TA-250

Cooktank: CKCT-..

Batch Casing Cooler: 48/36, 42/24

Pump Fill Station: CKPF/2, CKPF

S/S Kettle, steam jacketed,
self-contained, electric,
tilting: DEE/4-..

Vacuum Pressure Steam Jacketed

Mixing Kettle: RA-20

Steam Jacketed Mixing Kettle:
RA(V)-300

Braising Pan, Tilt Type: HFP/2-..

J. E. GROTE CO., INC.

(Blacklick) COLUMBUS, OHIO

"Pepp-A-Matic" Pepperoni

Dispenser: FG1012001,

FG1012001S, FG1012001-2,

FG1012001-3, FG1012001-6,
FG-1012001-4

Sausage Quartering Machine:
300-D-300

Conveyor: 600-D-129

Cheese Shredder & Applicator:
200-D-100

Cheese Conveyor Scale: 204-D-600

Pendulum Slicer: FG101-2005

2-Station Pendulum Slicer:

FS-101-2005-2

5-Station Pendulum Slicer:

FG-101-2005-5

Post Pendulum Slicer:

FG-101-2005-1

Ham Cutting Conveyor: D1008262

"72" Slicer Applicator: 1272

Paper Feed Machine: D1007130-A

Slicer Applicator: 636

Cheese Barrel Cuber: 600-2139

Slitting Machine: 5000-3

Slicer/Applicator: 1204

Sauce Applicator: SA-..

Topping Applicator: AP-..

Flat Belt Conveyor: FB-...-

Alignment Conveyor: AC-...-

Round Segment Conveyor: RB-...-

Sauce Applicator: SA-..

Topping Applicator: AP-..

Flat Belt Conveyor: FB-...-

Alignment Conveyor: AC-...-

Round Segment Conveyor: RB-...-

Conveyor: LC-...-

Slicer Applicator: SA-3517-2

Conveyor: CC-...-...-

Pendulum Slicer: FG-101-2005-2

Slicer (Single Head): S/A-...

Slicer (Multi Head): S/A-....

Slicer (Single Head, Split):

S/A-....-

Slicer (Multi Head, Split):

S/A-....-

Paper Feed Conveyor: PFC-..

GSE, INCORPORATED

FARMINGTON HILLS, MICHIGAN

Platform Scale (w/Suitable stand):
or floor mounted): 4430-...,
4440-..., 4450-...

Platform Scale: 454-..S, 457-..S,

458.-S

B. F. GUMP

BUFFALO, NEW YORK

Bar-Nun Incline Pressure Sifter:
CP-43

- H -

H & R FIBERGLASS, INC.

SOUTH CHICAGO HEIGHTS, ILLINOIS

Dry Ice Storage Container: HR-PB

HABASIT BELTING, INC.

HAMBLEE, GEORGIA

Belts (Food Contact) (Smooth side
for product contact): (PV-20,
PG-20, FAB-5E, FAB-8E, FAB-12E,
FNB-5E, FNB-8E, PUG-8NF-VAR-2,
FNB-3P, FNB-2E, FAB-2EBelts (Packaged Product Only):
FNI-2E, FNI-12E, PF-10 (Belts
with cotton carcasses must have
edges sealed with acceptable
compound)Belts (Food Contact): FAW-5E,
FAF-12E

Belts (direct food contact): 5NB-5EQ

HALL EQUIPMENT COMPANY

ALTO, GEORGIA

Conveyors: FBA..., FBB...,
FBVA..., FBVB..., HFBA...,
HFB..., HFBVA..., HFBVB...HAMILTON KETTLES

CINCINNATI, OHIO

Kettle w/Agitator: A

Open Top Kettle (No Agitator) CW,
A, B, C, SA, SB

S/S Perforated Basket: BA

Agitator Single Motion: SM-1, SM-2,
SM-3

Heat Exchanger: SC

Plug Valve: 3, 4

Double Motion Agitator: DM-US

Triple Motion Agitator w/Welded
Paddles: TA-1, 2, 3, 4

Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS

BROOKLYN, NEW YORK

S/S Roasting Machine 707

HAMJERN A/S

N 2301 HAMAR, NORWAY

Cattle Hide Puller: 35

Stripping Knife w/Sterilizer:
"Hamjern" 10-4Lifting Support Boom: "Hamjern"
10-.

Shank Lifter: "Hamjern" 10-1

Hide/Pelt Puller: "Hamjern" HJ10

HAMMERLUND MANUFACTURING COMPANY, INC.

HOPKINS, MINNESOTA

Meat Cutting Table: HF-122

Conveyorized Boning Table: MLH-503

Conveyor: MLH-502-A, 502-A

HANTOVER, INC.

KANSAS CITY, MISSOURI

Tag Taster: Tag Fast II

Tag Fastener Gun: Tag Fast III

Offal Chill Basket: 17521

S/S Curing Soaking Vat: 17551

Round Nose Truck: 16951

Galvanized Truck: 16976

General Purpose Truck: 17002

Utility Truck: 17251

S/S Heavy Duty Meat Truck

Galvanized Heavy Duty Meat Truck

S/S Meat Truck: Cat. #16605

Cattle Paunch Truck: 16902

Rohwer Meat Filler: 21820

Bottom Dump Bucket: 1340-X

Screw Conveyor: 66

Conveyor: 65

Mold Truck: 226

Batching Conveyor: 64

Tables: 2000, 3200, 4400

Sausage Cage: 1860

Lazy Susan Tables: 5100

Trucks: 17021, 16921, 16926,

16932, 16938

Offal Pan Truck: 17501

Head Flush Cabinet: 19250

Pan Truck: 7304

Smokehouse Tray: 15537

Smokehouse Trays (Nylon Coated):

15600, 15603

Smokehouse Truck: 15536

Smokehouse Cage: 15535

Perforated Cook Basket: 23431

Cook Tank, Open Top: 23430

Tripe Umbrella: 3636

Wire Basket: 15513, 15515

Wire Basket, Nylon Coated: 15514,
15516

Tripe Scalding: 36...

Revolving Tripe Inspection Stand:

19346

Revolving Head Flushing Stand:

4868, 4868-S

Collapsible Sausage Cage: 15765,

15765-S

Special Smokehouse Tree: 15717,

15717-S

Ham and Bacon Tree: 15713,

15713-S, 15703, 15703-S

Head Inspection Rack: 19230

Stationary Viscera Inspection

Table: 19201

Hog Viscera Inspection Table:

19265, 66-VP (Sanitized with 180
F. water.)

Revolving Head Flush Cabinet: 4868

Ham and Bacon Truck: 17132

Cook Truck: 11619

Liver Truck: 17110

Dump Bucket: 22050

Shelf Trucks: 7281, 17360, 17361,

17362, 17363, 17364, 17365,

17366, 17367, 17368, 17380, 17385

Loaf Chill Truck: 17536

Head Work-up Table: 19220

Pluck Table: 19215, 19213

Cattle Paunch Table: 19278

Loin Rack: 15720

Plastic Offal Tray: 17224

S/S Boning Conveyor: 65-SSB

S/S Molds: 30000 thru 30053

S/S Loaf Pans: 30000-93

Hog Scalding Tub: 50137

Boning Tables: 2400, 3000

Sausage Stuffing Table: 2500

Sausage Hanging Truck: 15641

Cattle Head Inspection Trucks:

17040, 17401

Gambreling Table: 19258

Table: 66-VP

S/S Slat Top Conveyor 66 SLT

Liver Truck w/Drip Pan: 17107

Tripe Washer & Cleaner: 57, 67,
68, 88Tripe Defatter & Refiner: 555R,
666R, 68R

Washer Elevator: 475

Refiner Elevator: 375

Inspection Table: 1000

Stripping Knife/with Sterilizer:

"Hamjern" 10-4

Lifting Support Boom: "Hamjern"
10-.

Shank Lifter: "Hamjern" 10-1

Hide/Pelt Puller: "Hamjern" HJ10

Centrifugal Beef Foot Cleaner:

76P, 777P, 87P

Hoof Remover: "Deser"

Turbovac Vacuum Packaging Machine:

SB320, SB415, SB415H, SB500,

SB500-11", SB800, SB1000,

SB1000-11"

Vacuum Stuffer: "OMET" TCS-300-HF

Mini Smokehouses: "AFOS" 60 and 120

Tender-Vac Tumbler: VT-...., VT-....

Grease and Slime Removal Machine:

"La Parmentiere" 56C, 66C

HAPMAN CONVEYOR COMPANY

KALAMAZOO, MICHIGAN

Conveyor: P-300

Helix Conveyor: 500

HARKNESS FOODS, INC.

RHODE ISLAND

"Steen" Poultry Skinning Machine

III

Poultry Skinning Machine Feeder:

11

Poultry Thigh-Drumstick Deboner:

147

WALTER HARNED COMPANY

WICHITA, KANSAS

S/S Pickle Pump (for manual pumping
operations): SS133EC, SS233EC,

SS133EG, SS233EG

Smokehouse: 300S, 400S

Low Voltage Electrical Stimulator:
48 VACHARRISON HOUSE

FT. WAYNE, INDIANA

Bagging & Pasta Table: 147

Bagging & Sorting Table: 75

Onion Bin: 91

Onion Cutter: 92

Poultry Bin: 38

Table: 66

RUSSELL HARRINGTON CUTLERY, INC.

SOUTHBURIDGE, MASSACHUSETTS

Carcass Saw: M-59

HARRISON'S WELDING AND FABRICATING

INC., KNOXVILLE, TENNESSEE

Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY

PERKASIE, PENNSYLVANIA
Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY
OAKLAND, CALIFORNIA

Belt (Food Contact): (Food King)
58-NOS, (Food King) 78-NOS, (Food King) 98 NOS, Sno-Tex, Sno-Tex Junior
Belt (Fully Packaged Product): 3 ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED
SCARBOROUGH, ONTARIO, CANADA
Gravity Filler: T-85

HAYES MACHINE CO.
MARSHALL, MICHIGAN
Cartoning Machine: CM-100C-S,
515-B-...-S, 519, "518, Series B"

HAYON MANUFACTURING AND ENGINEERING CORP., FRAMINGHAM, MASSACHUSETTS
Pan Greaser: 6400, 6600

HAYSSEN MFG. COMPANY

SHEBOYGAN, WISCONSIN
Packaging Machine: Econ-O-Line
Horizontal Form-Fill-Seal
Packaging Machine: RT-110,
RT-112, RT-113, RT-114, RT-118,
RT-413, RT-414
Vertical Form, Fill, & Seal
Packaging Machine: A, B, C, CM,
AP-16
Vertical Form, Fill, and Seal
Machine: 2&2, "Ultima" 7-...,
12-..., 14-..., 22-..., 95-..., S.F.
Wrapping Machine: 43-L
Flex-Vac Pouch Packaging Machine:
6-9-....
Flex-Vac-Rotary Pouch Packaging
Machine: 6-7-..., 6-10-....
Dataweigh Combination Weighing
Systems: ADW-...-RW1-...,
ADW-...-RW-....

HEAT & CONTROL, INC.
SAN FRANCISCO, CALIFORNIA

Breaded Product Fryer: BPF
Oil Heat Exchanger: HHXIA15
Motorized Catch Box: MCB, DPF
Electric Oven: 1R
Feed Conveyor: FC
Flour Applicator: BB-D
Wet Feeder: BB-WF
Batter Applicator: BB-B
Transfer Conveyor: BB-C
Heat Exchanger: HU, HAU
Multi-Purpose Oven: MPOB-...,
MPOC-..., MPO-D-...-2L
Multi-Purpose Ovens MPO-D-...,
MPO-D-...-E
Electric Multi-Purpose Oven:
MPOC-....
Char-Broil Brander: CBBA-30
Continuous Oil Filter: CF-5112
Continuous Fryer: MPF-....
Two Zone Gas Fired Oven
MPO-d-...-2z
Computerized Weighing Scale:
CCW-...-RLC-WP-T,
CCW-...-RLC-WP-S
S/S Computerized Weighing Scale:

"ISHIDA" CCW-S-2-....
Rotary Brander: RB-....
Breeding Machine: NB-..
Batter Machine: NBA-..
Former: NF
Multi-Purpose Oven: MPO-E-....
Ishida Computer Combination Weigher:
CCW-4-...-..

HEAT SEALING EQUIPMENT COMPANY
CLEVELAND, OHIO

Wrapping Unit: 110
Wrapping Table w/Film Dispenser:
HTP-...
Vertical Primal Wrapper: VPW-50,
VPW-60
Primal Wrapper: PW-36, PW-42
Wrapping Machine: 1-...-, 6-...-,
8-...-, 9-...-
Belt Sealer: 555, 560
S/S Tables: KK-1S, KS-1S

F. C. HEIDEN, INCORPORATED

MANITOWAC, WISCONSIN
Liquid Smoke Spray Cabinet: 550

HEINEN FREEZING SYSTEM, INC.

WOODSTOCK, ILLINOIS
Spiral Freezer: "Helix" 85
(Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch.)

B. HELLER & COMPANY

CHICAGO, ILLINOIS
Pneumatic-Automatic Nozzle:
Charsol C-10
"Metercator" Liquid Dispenser: 480

HEMA INTERNATIONAL, INC.

QUIMPER, FRANCE
Filling Machine: DM-500, DM-60-CB,
DM-120
Filling Machine: MR-..., PMR-...,
EC-..., PMRD/75/42
Automatic Hog Carcass Splitter:
60..
Vacuum Can Sealer: SHV-40A

HEMA INTERNATIONAL, INC.

SALT LAKE CITY, UTAH
Filling Machine: MPF-....
Feeder Conveyor: FC-....

HEMA INTERNATIONAL

SANDY, UTAH
Feed Conveyor: FC-....

HENNY PENNY CORPORATION

EATON, OHIO
Deep Fat Fryer: 500 PHT, 600 PHT
Breeding Machine: BM-110
Smoker/Cooker: PS-145, PS-190

HERCULES INDUSTRIES

NASHVILLE, TENNESSEE
Dumper: EZ-1006048
Column Dumper: SC-..... Hercules Industries

GEBRUDER HERLITZIUS GMBH CO. KG
SOEST WESTFALEN, WEST GERMANY

Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.

FLORENCE, KENTUCKY
Belts (Food Contact) White:
67-4076, 4080, 7-4801, 7-4071,
7-4097, 22-3016, 22-3021, Tan:
67-4075, 4078
Belts (Packaged Product Only):
7-4076

H & H POULTRY EQUIPMENT COMPANY

REHOBOTH, DELAWARE
Neck Breaker: I, II

HICKORY SPECIALTIES, INC.

CROSSVILLE, TENNESSEE
Plastic Storage Tank: ZPT80
Liquid Smoke Shower Cabinet:
TSC-....

OTTO L. HILGNER CO.

HATFIELD, PENNSYLVANIA
Leg Holding Machine with
Sterilizer: 333

HILL AND SON, INC

BALL GROUND, GEORGIA
Poultry Thigh Deboner: M-1200,
M-1200-A

HINDS-BOCK CORP.

REDMOND, WASHINGTON
Conveyor: SC-....
Piston Filler: SP-64, SP-128,
2P-64, 2P-128, 2P-156, 4P-08,
5P-03, 6P-02, .P-..., .P-..
"U" Shaped Hopper with Agitator:
UHA-..
Pumps: P-..., P-...H

HI-SPEED CHECKWEIGHER CO., INC.

ITHACA, NEW YORK
Poultry Sizer: SS-70, SS-70-..
Product Flow Diverter: MFDA..
Checkweigher AA-78, AA78-...,
AA78-PWP
Scale: HEC-85, PWP Product Flow
Diverter: MFDA2
Metal Detector (without conveyor):
MD
Metal Detector Search Head (for
packaged product only): MD-2
Netweigher/Checkweigher: HSNA-86

HOBART CORPORATION

DAYTON, OHIO
Band Saw: 5212, 5216, 5514,
5514-HS, 5614DU-HS, 5216-D,
5614TNU, 5614TNU-HS
Meat Saw: 5614 w S/S base
Belt Conveyor: BC-1813
Vertical Conveyor: SC-90-56,
SC-90-56A, SC-90-66
Loaf Conveyor: CB-0606
Blender: BL-20, BL-30G
Food Cutter: 8141, 8181-D
Grinder: 4046, 4056, 4146, 4152,
4156, 4166, 4256, 4632, 4732, 4812,
4822
Mixer: A-200-D, D-300-D, H-600-D,
L-800-D, M-802-U, M-802-UG,
V-1401-U, V-1401-UG, H-600-DT,
D-300-DT, A-200-DT, AS-200-D,

AS-200-DT, A-200-FD,
A-200-FDT, AS-200-FD, AS-200-FDT
Mixer/Grinder: 4266, 4346, 4352,
4246, 4356A, 4356J, 4246-S,
4246-HD
Mixer/Grinder/Chiller: 4356C
Vertical Cutter/Mixer: VCM-25, US,
VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712
Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FC, ESW
Wrap Station: W-3
S/S Scales: Standard 7000 Series
Scales: 402, 1733-P, 1733-SS, 3000,
7000, 1500 U, 1500 VU.
Scales (with Separate Table or
Stand): 1000, 1000S, 2000S,
1510U, 1510-2U, 1540U, 1520,
1541, 1800, 1840, 1850, 1860,
1841, 1870
Counter Beam Scale: 41-1000SP,
41-1050SP
Spring Dial Scale: 45-1000SP,
45-1050SP
Single Beam Scale: 45-3132-HOB-SP
Double Beam Scale:
41-3132-HOB-A21-SP
Full Capacity Beam Scale:
41-3132-HOB-HO3-SP
Bone Dust Remover: ABR-1-U
Cutter/Mixer: HCM-300, HCM-450
Scale Counter Spring Dial: HOB-15
Saws-Slant: 5700D
Saws-Vertical: 5701D, 5801
Scale & Packaging System: 5000,
1865
Receiving Scale: 7900-..
Scale: 1871
Molder: 80A, 80
Refrigerator, Model Q.. S/S
Freezer, Model QF..S/S
Food Cutter: 8186-U, 84186-U

HOBERT CORPORATION

TROY, OHIO

Scale/Printer: SP-80, SP-1500

WILLIAM HODGES & CO. / DIV. OF FALCON
PRODUCTS, INC.ST. LOUIS MISSOURI
Modular Shelving Systems: "Post
Master Plus" and "Stackmaster"
(For packaged product only.)C. HOEGGER & COMPANY LTD.

SWITZERLAND

Alpina Cutter: PB-50, PB-60,
PB-80, PB-125, PB-200, PB-300,
PB-500Alpine Clipping Machine: DK-1060
Automatic Vacuum Filler and
Stuffer: KF-1100, KF-1070,
KF-1140Alpina Vacuum Cutter: PBV-200-1110,
PBV-330-1110, PBV-540-1110HOEGGER ALPINA A.G.

GOSSAU, SWITZERLAND

Piston Stuffer: "Alpina"
EWF30-1150Continuous Vacuum Stuffer: KF 1071
Vacuum Cutter Mixers: "Alpina" PBV
200-1110, PBV 330-1110, PBV
540-1110
Cutter Mixers: "Alpina" PB 200-1150,
PB 330-1150, PB 540-1150
Double Clippers: DK-1061, DKF-15,
DKF-18HOLLEY EQUIPMENT COMPANY

GAINESVILLE, GEORGIA

S/S Chill Tank: TD-84
Cooked Poultry Parts Deboner:
CWM-84
Belt Conveyor: BC-84HOLLY SYSTEMS, INC.

BOCA RATON, FLORIDA

Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORPORATION

COUNTRYSIDE, ILLINOIS

Patty Machine: 745
Vacuum Machine: CV-3H-S, CV-4B-S,
CV-5-S, CV-4S-J, LVI, LVII Super,
Minivacs, Minivac TandemHOLLYMATIC CORP.

PARK FOREST, ILLINOIS

Conveyor: 611
Grinder-Mixer: GMG, GMG-150,
GMG-180, GMG-180A, GMG-175
Patty Machines: Super 54, 400,
500, 500A, 580, Powerform 800,
Powerform 840, 840-A, 200-U,
HG-850, 2077
Conveyor: 612
Tenderizer: AMT-650, AMT-625,
625-A, 625-B, 675
Meat Log Cutter: 369
Speed Steak Machine: BA
Power Core Conveyor: 845, 805
Seasoning Injector: 660
Hydraform: 670, 670-A
"Cow Puncher" Scoring Conveyor:
837, 814, 535Cheese Spreader: CS-..
Patty Machine: 879, 880
Loading Conveyor: 818Precision Bulker: 120
Automatic Feed Grinder: 190
Patty Machine: 865Pisten Stuffer: 25S, 55S
Vacuum Packaging Machine: CV-3C-S,
CV-8CSHOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA

Tote Boxes: Types 1, 2, 3, 4, 5, 7

THE HOLMAN GROUP, INC.

SACO, MAINE

Fully Conveyorized Baker: 418HX

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA

Filling Machine w/o Agitator:
DF-10, DF-20
Agitator for Filler: DF-10,
AD7-10/20Packaging Machine: CM-13
Tray Sealing System: TR-2SHOLTGREVEN SCALE & ELECTRONICS CORP.

FINDLAY, OHIO

S/S Low Profile Scale: 10,000#X1#LP

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA

S/S Dial Scales w/Dashpots
(Platform with welded studs &
wing nuts for easy removal):
28DS, 1000DS, 24DS, 5DA, 10DS,
20DSDial Scales w/Dashpots: 5DC, 10DC,
20DC, 24DC, 28DC, 2000DCHONSA TECHNOLOGIES, INC.

MOLINE, OHIO

Ergonomic Rotary Knife Handle
Attachment: HT0001 & 1AHOOPER ENGINEERING COMPANY

ELMHURST, ILLINOIS

VAC Packaging Machine: 503, 504,
1000, 505, 1500, 1501, 1600,
1000-B, 2500, 1000C, 1000D
Vacuum Packaging Machine: 2600,
4000HOOPER, INC.

ITASCA, ILLINOIS

Vacuum Packaging Machine: N-2500

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA

Flo Fill Filler: HB-....-DA,
HF-....-DA, HA-....-DAHORIZON ENGINEERING CO.

SPOKANE, WASHINGTON

Cortoner: FG-114

HOSHIZAKI AMERICA, INCL

PEACHTREE CITY, GA

Ice Machine: F-1101AU, F-1101AWU,
F-1101ASU, F-441UHOWE CORPORATION

CHICAGO, ILLINOIS

Ice Flaker (w/Storage Bin): 20-E
Ice Flaker (Hanging): 30-EE
Ice Makers: 10-E, 15-E
Ice Flakers: ..E, ...ES. HOWES COMPANY

SILVER CREEK, NEW YORK

Incline Screw Conveyor
Mixer: DA-...HOWE-RICHARDSON SCALE COMPANY

CLIFTON, NEW JERSEY

XL Beam Scale (w/S/S Platform & a
Stand): 5400-S, 5401-S, 5402-S
Magna-Weight Bench Scale (w/S/S
Platform & a Stand): 5600-1-S,
5700-1-S, 5800-1-SXL Dial Scale (w/S/S Platform &
a Stand): 6400-S, 6401-S, 6402-S
XL Weight-O-Graph Scale (w/S/S
Platform & a Stand): 7401-S,
7402-SMagna-View, DPMV, Scale (w/S/S
Platform & a Stand): 9300-1-S,
9400-1-S, 9500-1-S
Magna-View, SPMV, Scale: 9600-1-S,

9700-1-S, 9800-1-S
Mechano-Weight Scale (w/S/S
Platform & a Stand): 5700-3-S,
5800-3-S

A. W. HUGHES COMPANY
BENSENVILLE, ILLINOIS

Aer-Vac Unit
Comvac Unit
Rotoclaw: Mark II
Rotocleaver: Mark III
Rotoclaw Junior

HUGHES CO., INC.

COLUMBUS, WISCONSIN

Rotary Drum Blancher: 02585, 02586,
02587, 02867
Auger Blancher: 80, 120, 160
Oscillating Conveyor: 100
Insulated Rotary Drum Blancher:
06104, 06109, 06114, 06179
Insulated Rotary Blancher: 06-250
Belt Cooler: 12-636
Dewatering Shaker: 22
Cooling Rinse Reel: 03-300, 03-200

HUNTINGTON INDUSTRIES
BETHRAYA, PENNSYLVANIA

Tray Maker Machine

HUSSMAN FOOD SERVICE

DES PERES, MISSOURI

Char Broiler: 800

HUSSMANN FOOD SERVICE COMPANY

ST. LOUIS, MISSOURI

Continuous Oven: CTX-Gemini

H-WORTH, INC.

SHEBOYGAN FALLS, WISCONSIN

Sausage Machine: 100

HYCOR CORPORATION

LAKE BLUFF, ILLINOIS

S/S Rotary Strainer: RSM....

HYDRO-THERMAL CORP.

MILWAUKEE, WISCONSIN

Wizzard Drum Opener: F (Cut Outside
the Chime)

HYTROL CONVEYOR COMPANY INC.

JONESBORO, ARKANSAS

Poultry Parts Conveyor: TR-78

Conveyor TA-79-G

- I -

ICORE DIV./ACUREX CORP.

MOUNTAIN VIEW, CALIFORNIA

Checkweigher-Classifer: 400
Series, 500 Series, 1200 Series,
1700W, 1700S/S, 2000W, 2000S/S
Series

Sorting Conveyor, Channelizer: CH
Metal Detector (For Unpackaged
Product): 60 Series, 70 Series,
80 Series

Checkweigher: Mark II, Mark IIA,
Mark III

Weightable/Conveyors: Frame 22,
Frame 23, Frame 33, Frame 40

IDEAL EQUIPMENT CO., LTD.

MONTREAL, QUEBEC, CANADA

Packaging Machine: SL...

ILAPAK, INC.

PENNDLE, PENNSYLVANIA

Wrapping Machines: JAGUAR,
TARGA-40A, TARGA-50A, TARGA-60A,
"PANDA"

Vertical Form, Fill, and Seal
Machines: "Vega" P, S, SP, HS

ILLINOIS CUSTOM EQUIPMENT COMPANY

BEDFORD PARK, ILLINOIS

Cap and Clip Cutter: 350-1, 350-2
Chub Cutter: CC-1, 11

ILLINOIS CUSTOM EQUIPMENT CO.

CHICAGO, ILLINOIS

Automatic Stockinette Loader: SL-11

IMA INDUSTRIA MACCHINE

ITALY

Tortellini Machine: MGT 250,
MGT..PL..., AA...

Ravioli/Tortellini Machine:

MGC..P/..., R/N....

Sheeter/Kneader: SA..., CA...

INAUEN MASHINEN A.G.

HERISAU, SWITZERLAND

Vacuum Packaging Machines, Series
VC\999: 01DK/01DKN, 03DK/03DKN,
04DK/04DKN, 07DK, 07DKB,
07DK/DKN, 06E

Hot Water Shrink Tanks: 25.48E,
25.48D, 62.41, 85.47E, 85.47D

Bag Loading System: VC 999

Bag Dispenser: Series VC-999

Vacuum Packaging Machine: 09

INDUSTRIAL DESIGN & MACHINE CO.

NORFOLK, VIRGINIA

Fat Measuring Tool: H-2622-R1

Ham Circumference & Carcass Length

Measuring Tool: H-2622-R2

Ham Gauge Tool: G-2789-1

INDUSTRIAL GAS DIVISION

AIR PRODUCTS AND CHEMICALS, INC.

ALLENTOWN, PENNSYLVANIA

Freezer: "Cryo-Quick" GR.....-PO

INDUSTRIAL INNOVATIONS, INC.

RENFREW, PENNSYLVANIA

Liver Dewatering System (Incline
Conveyor, Dewatering Shaker, and
Lazy Susan): APS-3

INDUSTRIAL KNITTING INC.

MONTREAL, QUEBEC, CANADA

Fully Automatic Netting Machine: 44

Air Operated Meat Stuffing Machine:
1616

INDUSTRIAL MACHINE SERVICES

PLAINVIEW, TX

Down Hide Puller: 1125

Head Hold Down: 1126

Intestine Trimming & Splitting
Machine: 1129

Core Sampling Machine: 1131

INDUSTRIAL MARKETING INTERNATIONAL

SOUTH ORANGE, NEW JERSEY

Closing Machine: YR:SV

INDUSTRIAL METAL PRODUCTS CO. INC.

SAN BRUNO, CALIFORNIA

Vibrating Conveyor: 711

INDUSTRIAL PARK MACHINE & TOOL CO.,

INC., SOUTH CHICAGO, ILLINOIS

Excel Pak Systems Cartoner: A4-83

INDUSTRIAL SPECIALTIES CORP.

NIXA, MISSOURI

Automatic Turkey Basting Unit: 5T

INDU-TRONICS

GAINESVILLE, GEORGIA

Automatic Poultry Sizing Scale:
SMS-SSL836, 200BB "Silverline",
Silverline system "XL"

IN-LINE PACKAGING, INC.

FORT MYERS, FLORIDA

Preformed Tray Vacuum Packaging
Machine: Golvac... (Series 10,
20, 40, 60, 80, 120, & 160)

INTEGRAL PROCESS SYSTEMS, INC.

PARK FOREST, ILLINOIS

Cryotransfer Freezer: 18-11, 24-11,
36-11, C....

Nitrogen Freezer: ..2, ..3, ..4

Cheese Applicator: C-24, C-36

Sauce Applicator: S-24, S-38

Shuttle Conveyor: 618, 624, 836,

848, SC..., SC..., SC....S

Cryotransfer Freezer Tunnel:

XB..., C (Carbon Dioxide), CK

(Liquid Nitrogen)

Automatic Patty Collator-Shingler:

IPS-SG02

Conveyor: 2-30, C.T.

CO2 Freezer: C.....-1

INTERLAKE PACKAGING CORPORATION

RACINE, WISCONSIN

Clipper Machine: R73K4

INTERNATIONAL MARKETING

LINCOLN, NEBRASKA

"Dura Life" Plastic Drums: Sealable

Plastic Head and Slipon Lid

INTERNATIONAL OFFICE APPLIANCES

NEW YORK, NEW YORK

Cyclone Meat Roll Tying Machine:
TS25

"Dove" Meat Roll Tying Machine: DT1

INTERNATIONAL SALT COMPANY

CLARKS SUMMIT, PENNSYLVANIA

Brine Tank: Wood

Lixator: Sterling

Brinemaker "Sterling Brinopak":

IS....

Pur-O-Pak Brine Purification

System: PP3000, PP6000, PP12,000

Fiberglass Polyester Brine Tank:

81-060

INTRALOX, INC.

NEW ORLEANS, LOUISIANA

Belt (Food Contact) Plastic Open
Hinge: KD10900

Belting (Food Contact): Flat Top
Intralox CD-1
Belt (Food Contact) 1" Pitch Flush
Grid: 10800, 10800 FLT
Belt Open Area: 30000
Plastic Belts (Food Contact):
Plastic Open Hinge w/Side
Guards: 10900SG
Plastic Open Hinge w/Streamlined
Flights: 10900 FLT
Plastic Open Hinge W/Streamlined
Flights and Side Guards: 10900
FLT/SG
Flat Top Belt: CD-1-HD
Belt (Food Contact) 1" Pitch Raised
Rib: 10880
Plastic Open Hinge Belt (Food
Contact): 400-OH, 400-OH/FLT,
400-OH/FLT/SG
Plastic Belt (Food Contact): 100FG

IOWA BEEF PROCESSORS, INC.

DAKOTA CITY, NEBRASKA

Hide Stripper: D
Edible Fat and Bone Cyclone: FBC-1

IRVINE COAST ROYALTIES, INC.

NORTH HOLLYWOOD, CALIFORNIA

Spiral Slicing Machine: 1025-

ISLAND EQUIPMENT COMPANY

HIALEAH, FLORIDA

Bone Conveyor

ITC BREDDO DIVISION

KANSAS CITY, KANSAS

"Likwifier" Mixer. LOR-...
LOR-..., LOR-..., LOS-...
LOS-..., LOS-..., LORW-...
LORW-..., LORW-..., LOSW-...
LOSW-..., LOSW-...

ITT ENGINEERED VALVES

LANCASTER, PENNSYLVANIA

Diaphragm Valve: Series 4940-802-R2
Sanitary Type Diaphragm Valve:
...-4920-..., ...-4120-...
...-4930-..., ...-4130-...
...-4940-..., ...-4140-...
...-4770-..., ...-4170-...
...-4790-..., ...-4190-...

LEN E. IVARSON INC.

MILWAUKEE, WISCONSIN

"Schroder" Kombinator MKB
04/1781400 w/pump KL05, UKB
04/1781400 w/pump KL05
Margarine Packaging Machine "Bock"
FOB...
"Benhil" Margarine Filling &
Packaging Machine: 8345

- J -

J & B SAUSAGE COMPANY, INC.

WAELDER, TEXAS

S/S Meat Tumbler: VT-1000

JABSCO PRODUCTS UNIT OF ITT CORP.

COSTA MESA, CALIFORNIA

Sanitary Pumps: Series 15010,
15030, 15050, 15070, 15170

Sanitary Positive Displacement
Pumps: 25500, 25550, 25600,
25650, 25750, 25800, 25850
Sanitary Centrifugal Pumps: 701,
702, 703

JACCARD CORPORATION

ORCHARD PARK, NEW YORK

Steak Cutter (Portion-Matic): 1070,
1070-A

Slicer (Instant-Matic): CKS

Tenderizer (Tender-Matic): CA-100,
E-80, E-90, CA-101, CA-102, H, J,
E-93

Skinning Machines: GG-35G, GG-50G,
GG-45

Vacuum Packaging Machine: VC999...
"Super Jumbo"

Dicers: TA-84, TA-84S, TA-108S,
Treif Junior

Dicers: TA-108/3 and TA-108/4

Dicer/Slicers: Piccolo II, DerBy,
Sprint, Unimat 108, Unimat 108/2,
CuBemat 120, CuBemat 144

Injector Pokomat: P30/450, P8/270,
P20/310, P10/300, P14/300

Skinning Machines: GG-35P,
GG-35PB, GG-50A

Meat Slicer: TK-640, TK-920,
TG-180, TG220

Automatic Pickle Injector: PI-...
PI-7, PI-9, PI-13, PI-16, PI-25,
PI-40, PI-80

De-Rinding Machine: N-520

Pork Chop Cutter: "Candia"

Skinning Machine: EX45CP EX35CP,
45PS

JACOBSON MACHINE WORKS, INC.

MINNEAPOLIS, MINNESOTA

Meat Crusher "Full Nelson"

1-1614-B, 1-2214-B, 1-3414-B

LUTETIA JAEGER, INC.

TAMPA, FLORIDA

Vacuum Tumbler: 4

S/S Vacuum Tumbler: 3

S/S Vacuum Tumbler: 5, 6

S/S Meat Loader: 2

Injector Tenderizer: 3

Tenderizer: 2T

JAMAR CORPORATION

ELMHURST, ILLINOIS

S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES

CHICAGO, ILLINOIS

S/S Wire Belt Conveyor: J-100,

JD-200, JD-300, JT-400

JAMES RIVER CORP.

KALAMAZOO, MICHIGAN

Packaging Machine: "Minnie-Mite" IPC

Bacon Cartoner: TUK-MK-2

J AND R MANUFACTURING

MESQUITE, TEXAS

"Oyler" Smoke Pit: SS-1, SS-2

HARRY P. JANES

STOCKTON, CALIFORNIA

Sanitary Type Valve: 32, 23

JARVIS PRODUCTS CORPORATION

MIDDLETOWN, CONNECTICUT

Vent Cutter: VC **All Species**

(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or solution of 20 ppm
residual chlorine at point of
use.)

Dehider w/Rear End Exhaust: JC-1

Hydraulic Hock Cutter & Dehorner:
25C, 26K

Hydraulic Dehorner: 50-D

Hydraulic Cutter;

Hock/Dehorner/Loin Dropper: 30CL

Hydraulic Beef and Hog Head

Dropper: 3HD

Dehider: Starcraft

Air Scribe Saw: 600F, 600G

Air MultiPurpose Saw: 700F, 700G

Air Scribe & Loin Saw: 800F, 800G

Air Saw: 900F, 1000F

Hog Neck Breaker: 3300 HNB

Pneumatic Hock Cutter: 400 HC

Hock Cutter: HC-400, HC-500

Electric Bone Saw: 4001, 4002

Brisket Saw: 5 DM, MG-1

Electric Dehider: DH-1, DH-2, DH-3,
DH-4

Hydraulic Carcass Splitting Saw:

"Hydra-Splitter", OTT.

Loin Dropper: 25CL

Lung and Kidney Remover: LKE-1

Jarvis "Buster" Band Saws:

(Adequate sterilizing facilities
must be provided. This will
include a hot water hose with an
adequate supply of 180 F.
water.): H080, S760

Sig Flaying Knife (Not acceptable
for trimming grubs)

Electric Reciprocating Saw: 45E

Carcass Splitting Saw: 44

Air Reciprocating Saw: 45E

Individual Off-line High Pressure

Bird Washer with Chlorinator:

TC-100, C-100

Carcass Band Saw w/Water Flush and

Anti Drip Device: "Buster" III,
IV, V (The water flush device does
not preclude a suitable

sterilizing system.)

Dehider: Starcraft II

Sheep Dehorner: 425-8

Hydraulic Saw: 700F, 1000F

Oil Gland Cutter: OGC-1

Neck Breaker: DNB-1

Low Voltage Electrical Carcass

Stimulator: BV-80

Saw (one-piece blade): Wellsaw 404,
424, 444, 464

Saw: Wellsaw 504

Hydraulic Dehorner: 50G

Hydraulic Scribe Saw: 600 FS

Hydraulic Multi-Purpose Saw: 700 FS

Hydraulic Scribe & Loin Saw: 800 FS

Hydraulic-Hog Brisket Saw: HBS-2,
HBS-3

Pneumatic Poultry Neck or Leg

Cutter: CPE

Pneumatic Turkey Neck or Leg

Cutter: CPP

Tongue Bone Cutter: TBC

Dehider: Starcraft III

Hock Cutter: 500HC
 Hog Brisket Saw: HBS-3
 Sheep Brisket Shear: 423-3
 Hog Splittin Saw (w/water flush and anti-drip device. This water flush does not preclude a suitable sterilizing system.): SK-1
 Hydraulic Dehorner: 80G
 Saw Sterilizing Box: ST-1
 (Operation, cleaning, sanitation, and maintenance schedule will be furnished with each saw.)

DONALD S. JARVIS, INC.
 EDGEMONT, PENNSYLVANIA
 Scalders: H71-375
 "HollyReynolds" Chill Vat: 160

JASEC, INC.
 ATTICA, INDIANA
 Electric Carcass Stimulator: ..AC,
 ...AC, ..DC

JAYSON DESIGNS, U.S.A.
 ANAHEIM, CALIFORNIA
 Jayson Pie Machine: M/C Slimline

J. D. EQUIPMENT COMPANY
 DALLAS, TEXAS
 Cooker: CD-1, CD-2
 Dip Tank: BT-1

JENSEN ASSOCIATES INC.
 RIVER VALE, NEW JERSEY
 Chicken Dolly
 Cutting Board: Thermo-Plastic

JESCORP
 BARRINGTON, ILLINOIS
 Belt Vac Jar Closer: 2014-4

JET SPRAY
 WALTHAM, MASSACHUSETTS
 Refrigerated Dispenser: TJ3

JETNET CORPORATION
 CARNEGIE, PENNSYLVANIA
 Applicator (Jettyer Netting):
 Hand CHL, Hand CHM, Hand CXHL,
 Pneumatic FF-1001-Type-CAL,
 Pneumatic FF-1001-Type-CXAL
 Net Loading Cartridge: S/S
 "NetMatic" Net Loader: F-4000

J-HAWK PLASTICS
 LEAWOOD, KANSAS
 Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING, LTD.
 WINNIPEG, MANITOBA, CANADA
 Cattle Head Skinning Stanchion:
 JPH-2
 Hide Puller: JP2-C

C. JOHNSON CHEESE EQUIPMENT, INC.
 PLAINFIELD, WISCONSIN
 Horizontal Cheese Block Cutter:
 CJ-....

JONES & HUNT INC.
 ORWIGSBURG, PENNSYLVANIA
 Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY

WAUKEGAN, ILLINOIS
 Band Saw (Packers): 19-A, 53-A,
 54-A
 Ribbon Blender: SRB-...
 Traveling Table Band Saw: 200S
 Stationary Table Band Saw: 190S
 Ham Tumbler: HT...

JOY MFG. COMPANY
 WILMINGTON, MASSACHUSETTS
 Greer Battering Machine: FBA
 Greer Breeding Machine: FBR

JULIAN ENGINEERING COMPANY
 CHICAGO, ILLINOIS
 "CLASS" Water Spray Cabinet: 1020
 "CLASS" T-Bar Product Conveyor:
 1060
 "CLASS" Automatic Loader: 1080
 "CLASS" Belt Unloader Conveyor:
 1070
 "CLASS" Brine Deluge Cabinet:
 10340
 "CLASS" Coagulant Deluge Cabinet:
 1050
 "CLASS" Cook Cabinet: 1010
 Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY
 SUFFERN, NEW YORK
 Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.
 FAIRFIELD, OHIO
 Fibre Glass Tank, Acceptable for
 brine & water storage.

JUSTIN FIBERGLASS INC.
 GEORGETOWN, DELAWARE
 Fiberglass Storage Tank: 142
 (Acceptable for storing water or
 brine.)

JVR INDUSTRIES
 BUFFALO, NEW YORK
 Vacuum Packaging Machine: CV-3CS,
 CV-8CS

- K -

K-TRON, INC.
 SCOTTSDALE, ARIZONA
 S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL COMPANY
 CHICAGO, ILLINOIS
 Foil Crimper: HCT-802, HCT-801,
 HCT-803
 Foil Container Closing Press:
 ACM400
 "Air-O-Matic" Pie Press: A-800

J. KARLBERG ASSOCIATES
 WYCOMBE, PENNSYLVANIA
 Stand and Mounting Bracket: 100
 Link Conveyor: 110
 Stuffing Table: 120

KAMFLEX CORPORATION
 ADDISON, ILLINOIS
 Conveyor: 700-...., 700A-....,
 702-...., 703-....,

704-...., 705-...., 715-....
 810-...., 811
 S/S Conveyor: 732-...., 733-....,
 734-...
 Boning Conveyor: 771
 Walking Beam Conveyor: 781
 S/S Wire Belt Conveyor: 731-...
 Lazy Susan Turntable: 901-...
 S/S Multi-Level, Packoff
 Turntable/Conveyor System:
 905-...
 Metal Detector Conveyor: 791-...
 Metal Detector: 510-...., 520-...
 Metal Detector Conveyor: 516-.....,
 526-.....

KAMFLEX CORPORATION
 CAROL STREAM, ILLINOIS
 Vertical Belt Conveyor: 751-...

KANAFLEX
 COMPTON, CALIFORNIA
 Clear Hose: Series 200SFG, 210HFG
 Hose: 290 FG

KARRES GMBH AND COMPANY KG.
 STUTTGART, WEST GERMANY
 S/S Smokehouse: U2800/1, U2800/2,
 U2800/3, U2800/4, 1600

THE KARTRIDG PAK CO.
 DAVENPORT, IOWA
 Packaging Machine (Chub): 40, 41,
 33, 34, 36, 37, 38-1, 39, 42-1,
 42-2, 50, 43, 44-3
 KP Vacuum Bagger: 306-2, 306-3
 Vacuum Deaerator: 201-1
 Weiner Stripper: 302-2, 302-3
 Kartridg Pak Deboner: 312-1
 Meat Chiller: 312-1-C
 Meat Stuffing Pump: 313-1, 313-2
 Compensating Cylinder: KS
 Deboner: 318-1, 318-2, 318-3
 Continuous Anyl-Ray Fat Analyzer
 M-401
 Deboner: 318-2B (To Be Used in
 conjunction with Bone Press:
 312-1.)
 Packaging Machine, Chub: 38-2
 Meat Sample Compactor: 316-S1
 "AnyL-Ray" X-Ray Fat Analyzer:
 M-201, 316-3
 Mechanical Deboning Machine:
 318-2A, 318-2., 318-2.., 318-3.,
 318-3.., 318-23., 318-23..
 Anyl-Ray Fat Analyzer: 316-4A
 Pump Feeder: 318-P
 Portable Fat Analyzer (Par): 322-1
 Tortilla Folder: 323-1
 Continuous Anyl-Ray Fat Analyzer:
 M-401-..
 Chub Packaging Machine: 44

KASON CORPORATION
 LINDON, NEW JERSEY
 Vibroscreen: K-30-1-SS, K-...-SS

HENRY B. KATZ ASSOCIATES
 SHORT HILLS, NEW JERSEY
 Automatic Giblet Wrapping Machine:
 K-Wrapper

KEATING OF CHICAGO
 CHICAGO, ILLINOIS

Deep Fat Fryer w/S/S Cabinet:
TS-14,-18,-20,-24
"Wimco" Oven w/S/S Interior &
Exterior: 27-2 DOXSS

KEEBLER MFG. COMPANY

CHICAGO, ILLINOIS

Mixer: Titan-238 (Paddle must be removed daily unless solidly welded to shaft.)
Cooker: Jourdan (Equipped with S/S pipe and sanitary pump which can be readily disassembled for cleaning.)
Shoulder Knife: 458
S/S Vat: 341

KEENLINE CONVEYOR SYSTEMS

OSHKOSH, WISCONSIN

Conveyor: OM-307-716

KEK, INC.

BRISTOL, PENNSYLVANIA

Mill, Betagrind: BG34-SS
(Dry Product Use Only)

KEMA NOBEL FOOD SYSTEM

KLIPPAN, SWEDEN

Boning System: "Been-A-Matic" 001

KENFIELD CORPORATION

MINNEAPOLIS, MINNESOTA

Vacuum Sealers: C-14D, C-14DN,
C14E, C14EN

KENT COMPANY

CHICAGO, ILLINOIS

Freezer: Liquid

KENTCO

NORTH MIAMI, FLORIDA

Poultry Cutter: KCC-100, KCC-200
Poultry Gizzard Peelers: Series K-...
Poultry Cutter: KCC-100, KCC-200
Poultry Gizzard Peelers: Series K-...
Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY

LOS ANGELES, CALIFORNIA

Hog Splitting Saw: KM-110, KM-130, KM-160
Beef Splitting Saw: KM-75, KM-151, KM-203, 200
Beef Brisket Saw: KM-153, KM-500
Hog Brisket Saw: AHB, EHB
Dehorning Saw: KM-650, AD
Breaking Saw: 600, Colt
Ham/Shoulder Marking Saw: 149, AM
Combination Ham & Shoulder & Scribe Saw: AC
"Pace-Setter" Brisket Saw: 500
Primal Cut Saw: APC, 77,
"Superspeed"
Carcass Band Saw: Bandmaster,
"Bandmaster" III (Adequate sanitizing facilities must be provided. This will include 180 F. water.)
Beef Leg Cutt-Off Saw, AL
Dehorner: Hydro-Clipper II,
Hydro-Clipper I
Carcass Band Saw: BANDMASTER II

(Adequate sanitizing facilities must be provided. This will include 180 degrees F. water.)

Saws: SC-...

Hydro-Clipper Leg Shear: HL-1

Dehider: Turbo II

KENTMASTER MANUFACTURING

OMAHA, NEBRASKA

Hock Cutter: KM HC-III, KM HC-IV

KENTUCKY COLONEL BARBECUE

LEXINGTON, KENTUCKY

Oven: A

KERCO COMPANY, INC.

ST. LOUIS, MISSOURI

Bacon Conveyor: 200, 300

KERRES GMBH & COMPANY KG

WEST GERMANY

Smokehouses: KBS700EL, CS700EL,

CSI...EL, 1...EL, U2.../.,

US2.../.

KERR SA.

SWITZERLAND

Belts (Food Contact): F5, F10,
F20, F22, F30, P6, P10, W20, W30
Belts (Packaged Product): R10,
R18, R20, S10, L10D, L20D

KEY EQUIPMENT COMPANY

MILTON-FREEWATER, OREGON

Scalper: 17A64

Air Cleaner: 2B68

Dewatering Shaker: 1411

KEY LABORATORIES, INC.

LARGO, FLORIDA

Polypave Drum Mixer: PT600FG

Poly Tub Mixer: SS550FG

KEY TECHNOLOGY, INC.

MILTON-FREEWATER, OREGON

Deicer Shaker: 403131

ISO-FLO Dewatering Shaker: 403916,
403917

Feed Shaker: 405430, 405470

Vari-Feeder: 405440

Shaker Assembly: 407443 "Iso-Flo"

Breeder Feed Shaker: 407432

"Iso-Flo"

KEYSTONE VALVE

HOUSTON, TEXAS

4" Butterfly Valve: 99-S w/pipe
spreader

KILIA FLEISCHEREIMASCHINEN

KIEL, WEST GERMANY

"Kilia" Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.

PLANO, TEXAS

Conveyors: BCE-...-, BCH-...-

Conveyors w/Cutting Board:

CEH-CB-...-

Lazy Susan: LS-...

Conveyor: OC-...-

Boning Table: BC-...-

Stationary Boning Table: SSSBT

Trimming Table: SSTT

Double Station Boning Table:

SSDSBT

Head Work and Trim Table: SSHWT

Ham Pump Table: SSHPT

Head Flush Cabinet: SSHFC

Pluck and Gullet Trim Table:

SSSPGTT, SSDPGTT

Revolving Head Flush Cabinet:

SSRHFS

Tripe Washer: SSUTW

Patty Packing Table: SSPPT

Stuffing Table: SSST

Head Inspection Stand: SSHIS

S/S Screw Conveyor: SSSC-...

Meat Pump: SSMP

Tamale Machine: SSTM

Receiving Table: GRT-...-

Conveyors, PRCC-...-

High Lift Dumper: HL-D-...

Vertical Lift Dumper: VL-...

Pivot Dumper: DP-V-C-...

Mixer/Blender: SCB-...-

KING ENGINEERING CORPORATION

ANN ARBOR, MICHIGAN

Sanitary Pressure & Level Sensing
System Model: "Acrasensor" II

K. INTERNATIONAL MARKETING

MADISON, WISCONSIN

Meat Ball Patty Former: S-102

Meat Ball Former: CF-15, CF-17,
S-101

KIS EQUIPMENT COMPANY, INC.

DURHAM, NORTH CAROLINA

Metal Detector Rejection Conveyor:

MDC-U1

Metal Detection Conveyor: MDC-U2

KLAUS INDUSTRIES

MT. PLEASANT, TEXAS

Oil Sac Sutter: I

KLR MACHINERY, INC.

BATH, NEW YORK

Fresh Meat Container: "Tender
Tainer" 001/83

KLIKLOK CORPORATION

ATLANTA, GEORGIA

"Captain C" Packaging Machine:
HS-...-

"Captain D" Packaging Machine:
HS-...-

"Captain G" Packaging Machine:
HS-...-

"Captain H" Packaging Machine:
HS-...-

"Captain S" Packaging Machine:
HS-1....

"Captain K" Packaging Machine
Horizontal End Load

Cartoning Machine: Magnum HMS

Tri-Seal Carton Closer: PF-...

Product Weighing/Dispensing Machine:
"Enterprise"

KM ASSOCIATES

ROSSVILLE, IN

Screw Conveyor: SC-...-A, AP-302

Column Dumper: L-1

K-M CRYOGENICS, INC.

HOUSTON, TEXAS

Liquid Nitrogen Freezer: CFF-....

KNUD SIMONSEN INDUSTRIES

REXDALE, ONTARIO, CANADA

Hog Head Brush: 1B/2, 2B/L

Mixing Vat: 1800-E

S/S Curing Vat: 523629

Continuous Smokehouse:

KSI-C-....-

"LASKA" Cutter: MK-.....S

K.S.I. Screw Conveyors: D4444,
D4445

Liquid Smoke Applicator:

KSI-7500-1

Brine Chill Unit: KSI-7500-5,
BC-1R-..., BC-2R-...

Unloading Table: KSI-7500-7

Tempering Duct: KSI-7500-2

Pre-Chill Cabinet: KSI-7500-4

Dry Sausage Oven: DSO-G-...,
DSO-S-..

Conveyor D-4902

Ham Boning System--consisting of
the following: Conveyor: A1-1248;

Conveyor: A1-1305, Ham Fat Trim

Table: A1-1312, Whole Ham

Conveyor: A1-1244, Ham Feeding

Conveyor: A1-1288, Vat Dumper:

A1-1255, Combo Dumper: D-5559,

Main Boning Conveyor: AO-454,

Smokehouses: BPO-.RG., BPO-.RS..

Hog Neck Washer: KSI/SKF

S/S Pickle Injector: H-102

Electronic Fat Measuring Device:

"FAT O METER" FOM

Brine Chill Test Unit: BC-1R

S/S Tables: A4-635, A4-636

Carcass Vacuum System: KSI

Buggy Dumper: D-5000

Automatic Pickle Injector:

FGM-....

KOACH ENGINEERING, INC.

LOS ANGELES, CALIFORNIA

Cryogenic Immersion Freezer:

CIF-3..

CO2 Freezing Tunnel: COFT-12-...-3,
COFT-20-...3

Post Cooling Tunnel: PCT-12-...-3,
PCT-20-...

KOBROWSKI MACHINERY COMPANY

CHICAGO, ILLINOIS

Presto Dicer (Beilhack): A-84

KOCH SUPPLIES INC.

KANSAS CITY, MISSOURI

(Self-Feeding) Grinder: K-56

Cutting Table

Viscera Table

K-Frame Tables: (Galvanized Frame):

01-14-..., 0-120-..

K-Frame Tables (S/S Frame):

01-27-99, 01-28-..

Packaging Machine "Multivac": AG-6,

AG-8, AG-80, AG-800, A-300,

A-400, AB-100, M-8-., M-8-..D,

M-72, R-7-..., R-5-..., R-80

Gate Conveyor: 26 24 20

"InjectOMat" Pickle Injector:

12351, 12350, 12352, 12354, 12375

Product Packing Table: 01-17-31

Boning & Trimming Table:

(Galvanized Frame): 01-14-...,
01-20-..

Ham Pumping Table: (Galvanized
Frame): 01-14-58

Ham Pumping Table (S/S Frame):
01-28-45

Sausage Stuffing Table: (Galvanized
Frame): 01-14-..., 01-20-..

Sausage Stuffing Table (S/S Frame):
01-28-..

Boning Table W/Back Splash:

01-17-..

Utility & Wrap Table: (Galvanized
Frame): 01-14-..., 0120..

Utility & Wrap Table (S/S Frame):
01-28-..

Trimming Table: (Galvanized Frame):
01-14-..., 01-20-..

Trimming Table (S/S Frame):
01-28-..

Sausage Bucket: 01-12-..

Scale Conveyor: 26 26 00

Belt Conveyor: 26 26 65

Horizontal Product Conveyor: 26 27
75

Overhead Bone Conveyor: 26 27 70

S/S Meat Truck: 01-17-03

Meat Truck (Hot Dipped Galvanized):
01-14-..

Sealing Machine (Multivac): AG-4,
B-6, BG-6, R-67, R-70

Fat Control (Digital): Honeywell

Alpina Cutter: KA-175, KA-275,
KA-440, KA-660

Portable Cook Tank: SP-18424

Worm Screw Conveyor: 28 26 30

Honeywell DFC Console: 29 04 00

Durasan Cutting Boards: 01-14-...,
01-17-..

Koch Dicers: 28 30 00, 28 60 00

Treif Dicers: 21 01 44, 21 01 08

Portable Inclined Belt Conveyors:
26 28 50, 26 29 00

Triple Track Broiler: 22 30 00

Inclined Belt Conveyor: 26 29 50

Head Flushing Cabinet: 10 00 74, 10
00 75, 10 00 76, 10 00 77, 10 00
78, 10 00 79

Smokehouse Trucks & Cages: 2928,
2929, 2925, 24537, 24538

Dropped Meat Wash Stand: 011136

Umbrella Tripe Washer: 10 03 57, 10
03 58

Pluck & Gullet Tables: 10 01 27, 10
01 28, 10 01 29

Viscera Separating Table: 10 06 89

Beef Paunch Working Table: 10 03
76

Hog Head Holder: 10 01 01

Paunch Truck: 10 00 72, 10 00 69

Head Inspection Stands: 10 00 84,
10 00 86, 10 00 87, 10 00 88

Fat Receiver & Washer: 10 06 99

Hog Scalding Vats: 10 02 29, 10 02
30, 10 02 31, 10 02 35, 10 02 36

Head Inspection & Work Truck: 10 07
00, 10 07 01

Tripe Scalders: 10 03 59, 10 03 60,
10 03 62

Head Working and Trimming Table: 10
02 93

Offal Truck: 10 01 05

Loin Rack Truck: 0120-., 0114-.,
0119-..

Nesting Smokehouse Truck: 32921

Cattle Head Loops: 10 00 91, 10 00
93

Head Inspection Truck: 10 02 97, 10
02 98, 10 02 99

Revolving Tripe Ring: 10 03 68

Hog Viscera Inspection Table: 10 00
96, 10 00 99

Moving Top Hog Inspection Table: 10
07 02 (sanitized with 180 F.
water.)

Truck Smokehouses: 32 00 01, 32 00
02, 32 00 03, 32 00 45, 32-01-55,
32-01-57

S/S Curing Tanks: 01-12-...,
01-16-..

Hide Puller: 10 02 80

Koch Control Plus Weight Control:
21 40 00

"Maja" Pork Skinner: SKS350,
SKJ500, VAZ500, VAZ502, VBA505

Revolving Head Wash Cabinet: 10 02
88

Primal Cut Wrapping & Bagging
Station: 21 01 01

Frey Electro-Hydraulic Stuffer: 24
53 30, 24 53 70

S/S Lazy Susan Tables: 26 22 50, 26
22 60, 26 22 70, 26 23 50, 26 23
60, 26 23 70, 26 28 25

"Multivac" Sealing Machines: AGW,
AGV, AG-5, B-7

S/S Cook Vats: 01-20-..

Vacuum Ham Tumbler: 24000

S/S Boning Table: 26 28 00

"Grand Prize" Smokehouses: 32 01
42, 32 01 43, 32 01 44, 32 01 45

"Palmia" Grinders: KP-250, KP-300,
KP-400

Ham Pump: 011227

"KochFarpa" Stuffer: KF-50, KF-100,
KF-150, KF-30

"Koch" S/S Cutter KS-20, KS-30,
KS-40, KS-75, KS-125

Low Voltage Electric Carcass
Stimulator: 150LV

Vacuum Tumbler: 478000

Steam Cabinet: 311141

Smokehouse: KL-....

Stuffer: "KS" P6-...

Automatic Chopper Mixer

Emulsifier: SELO-KS FD-9

Vacuum Tumbler: 478100

Pickle Injector: "Injectomat"
KR-...

Chub Cutter: KLC

Emulsifier: KS-....

"Koch" S/S Cutter: KS-200

Frey Electro-Hydraulic Stuffer:
Frey..

"Multivac" Sealing Machine: AG-500,
AG-900

White Tub: 01-07-07

Blue Tub: 01-46-34

S/S Dump Buggy: 01-45-28, 01-45-29

Packaging Machine: "Multivac
A-200"

White Tub: 01-07

Blue Tub: 01-46-34

Automatic Pickle Injector: PI.,
PI-.; "Guenther" PI-..., PI-....

Stuffer: "Koch-Fatosa" KF-50,
KF-100, KF-150, KF-30

S/S Smokehouse: "Grand Prize" 32 02

70, 32 02 71, 32 02 72, 32 02 73
 Vacuum Chamber Packaging Machine:
 B860
 Continuous Vacuum Stuffer: KVF...
 S/S Continuous Vacuum Stuffer: "Koch
 Konti" 24300

KOL-FLO CORPORATION

BAYONNE, NEW JERSEY

Liquid Cooler: DWC-10

KONTRO COMPANY INC.

ORANGE, MASSACHUSETTS

Paddle Pump: PAC 60/S, PAS 60/S
 Sine Pump: SPS-...

KOPPENS INDUSTRIES, INC.

STONE MOUNTAIN, GEORGIA

Conveyor: EC
 Transport Conveyor: TG
 Shuttle Conveyor: SCB.00-.00,
 SCB..00-.00
 Mixer: MK-...
 Conveyor: EC-...., EC-....
 Transport Conveyor: TG-..../....,
 TG-..../....
 Shuttle Conveyor: SCB-.../....,
 SCB-..../....
 Deep Fat Fryer: BR-.../....,
 BR-..../...., BR-..../....,
 BRS-..../...., BRS-..../....,
 BRS-..../....
 Conveyor: KTIG 5000/600
 Preduster/Breader Machine: PRM 400
 MEG, PRM-....MEG

KOPPENS MACHINEFABRIEK B.V.

BAKEL, HOLLAND

Automatic Batter & Breeding
 Machine: EPR...
 Croquette Machine: CR-400
 Deep Fat Fryer: BR-S
 Patty Machine: VM-...
 Pre-Dusting/Flour Machine: PRM-900
 Shuttle Conveyor: SCB-900/600,
 SCB-1200/900

KOSSUTH FABRICATORS, INC.

ALGONA, IOWA

Conveyor: KF-200
 Belt Conveyor: KF-400

GUNTER KRUSE PACKAGING, INC.

OWNERS GROVE, ILLINOIS

"Swissvac" Vacuum & Sealing
 Machine: Superjumbo 900.
 Sealing Machine: 500, 550
 Vac-Pak Machines: Transmatic 600,
 610, Tandem 650
 Sealing Machine: DUO-410
 Vacuum & Sealing Machine Swissvac:
 Major Vertical 560
 Vacuum Packaging Machine: "Krusvac"
 GK-2

K-TRON CORPORATION

PITMAN, NEW JERSEY

Weigh-Belt Feeder: W300-S

KUHL CORPORATION

FLEMINGTON, NEW JERSEY

S/S Washer: BPSW-600
 S/S Dryer: H1-PB-1000
 Scalders: SS 36 SSF

KUHLMAN, INC.

MENOMONEE FALLS, WISCONSIN

Cheese Cuber-Grater: 2-10
 Cheese Depositer: 26-..
 Meat Applicator 25-28
 Sauce Applicator: 24-36

T. W. KUTTER, INC.

AVON, MASSACHUSETTS

Kramer-Grebe "Cut-Mix" Cutter:
 w/S/S Bowl: CM-..., VSM...
 Autovac Packaging Machine: Quick
 Automatic, Quick Duo, Junior I,
 Variant III, Variant IV, Variant
 V, Variant ST
 "Pylon" Truck Dumper: 119 (to be
 used with trucks equipped with
 antidrip devices)
 Angle Grinders: 197, 198
 S/S Carts: CV-400, CV-600
 "Tiromat" Vacuum Packaging Machine:
 CS-....
 "Fessman" S/S Smokehouse: T-3000,
 T-6000
 S/S Smokehouse Truck: CV-ST
 "Fessman" Continuous Frank Unit:
 T-4000
 Fill Clip Machine: FCA-S
 "Poly Clip" Packaging Machines:
 SFC-....
 Poly Clip Machines: DCA, DCA-U,
 DCD, DCH, FCA, SCA, SCD, SCH
 Linker & Stuffer: VA, Vf-325
 Continuous Stuffer: Vf-350
 Continuous Vacuum Stuffer: Vf-20,
 Vf-16, Vf-12

Metal Detector: SMD, PMB
 "Tiromat" Vacuum Packaging
 Machine: CSVA430L (Gas
 Injection)
 Automatic Ham Filler: TWC-H3-...
 Multineedle Injector: Hydra-BL-...
 Hyrda-BI-...
 Elevator: "Omega" 750
 Vacuum Tumbler: PRT-...
 Crushing Mill: "Molistic" 750
 Piston Stuffer: FA-30, F-30S
 Smokehouse: T-7000
 Transfer Clip Automat: TCA
 Continuous Vacuum Filler: VF-10
 Portioning and Linking Machine:
 PA-30-4, PAL-51, PAL-52
 Vacuum Chamber Machine: "Compact"
 Meat Cutting System: Kramer & Grebe
 CCA-....
 Automatic Vacuum Packing Machine:
 "Quick" 2000
 Tenderizer: 360
 Rotary Filter: 25
 Continuous Vacuum Stuffer: VF-24
 "Kramer-Grebe" Cut-Mix (w/SS bowl):
 SM-...
 Vacuum Stuffer: VF-...
 Stuffer: VF-80
 Oven: T-4500
 Tiromat Packaging Machine:
 CS 3000/....
 Angle Grinder: "Kramer and Grebe"
 223
 Poly Clip Machine: DFC
 Vacuum Chamber Machine: "Linevac" -3

KVP COMPANY, INC.SACRAMENTO, CALIFORNIA

Belts (Food Contact) Plastic Flat
 Top: 21...U, 22...U
 Gizzard Conveyor Belt: 1100S-U
 Belts (Food Contact): Plastic
 615.., 620..
 Plastic Chain W/Fused Top: 410..
 415.., 420.., 425..
 Belts, Plastic, Food Contact Chain
 w/Fused Tops: 410.., 415.., 420..
 425..
 Plastic Belt: "Flow Top" 615..
 620..
 Fluid-Flo Plastic Belt (For
 Package Product Only): 62000,
 FF-WR, 62000 FF-WOR
 Plastic Belts (For direct product
 contact): 62000, Series STB,
 62000 FFM

KVP SYSTEMS INC.

RANCHO CORDOVA, CALIFORNIA

Plastic Belting (For packaged
 product only): "Roller Top" 42000
 RT Series

KYBURZ OF CALIFORNIA

WHITTIER, CALIFORNIA

Vacuum Tumbler:
 Pickle Injector: "REW-POK" N-14
 Meat Slicer: TK-...-2, TPS-...

- L -

L&A ENGINEERING & EQUIPMENT, INC.

TURLOCK, CALIFORNIA

S/S Broth Evaporator System:
 L&A-....

L&L WELDING

MEDLEY, FLORIDA

Steam Cooker: LLW-100

LABELETTE COMPANY

FOREST PARK, ILLINOIS

Applicator: 18S

LADISH COMPANY, TRI-CLOVER DIVISION

KENOSHA, WISCONSIN

Air Operated Valves: Series 161,
 162, 171, 262, 361, 371
 Pump (Sanitary): PR, PRE, PRED
 Tri-Flo Centrifugal Pump: C-Series,
 SP-Series
 Pressure Gauges: 54C28-X, 54C30-X
 Magnetic Traps: A55, A55 MP
 Bi-Metallic Dial Thermometer:
 54-B52-X
 Flo-Verter: 64-l72
 Tri-Blender: F....MD-B..S
 In-line Filter: FM.... with
 filtering media B, C, D, & E

LA HACIENDA MEXICAN FOODS CO.

LUBBOCK, TEXAS

Semi-Automatic Taco Fryer: DSTM 480

LANCE INDUSTRIES

ALLEN TOWN, WISCONSIN

Tumbler: 600

LAND O' FROST, INC.

LANSING, ILLINOIS

Meat Vacuum Bag Packager
"Pouch-Vac" 100
Filler: 101

CLAYTON H. LANDIS COMPANY, INC.SOUDERTON, PENNSYLVANIA

Conveyor's: 02827 & 8197
Limited Reduction Ham Boning
System Consisting of: Conveyor:
C-1, C-2, C-3, C-4, C-5, C-6,
C-7, C-8, C-9, C-10, C-11, C-12,
C-13, C-14, C-15, MB-1
Holding Table: T-1
Packing Table: T-2
Trimming Bench: TB-1
Dual S/S Incline Screw Conveyor:
34507

LANGE LIFT COMPANYPEWAUKEE, WISCONSIN

Tipster: 12440

H. J. LANGEN & SONS LTD.MISSISSAUGA, ONTARIO, CANADA

Carton Machine: B1
Vacuum Meat Press: H75/S, H-95/S,
H105/S, D-110
Ham Vacuum Curing and Massaging
Wagon: W-90
Tumble Cure: B-120
Tumble Cure w/Vat: W-80
Can Feeder: V-86
Can Filler: V-79
Vat Dumping Device: P-82
Can Filling Machines: VP99/90,
VP99/120, V130/...., VP99/150
Ham Press H95/SV
Vacuum Tumbler/Injector R120..NI
Vacuum Ham Tumbler: V2M
Deboning Machine: HU-40, U-30
(All deboned product must be
inspected for bone and cartilage
fragments by the establishment.)
Centrifugal Beef Food Cleaner:
76P, 777P, 87P
Hoof Remover: DESER
Frozen Meat Cutter: B-17
S. S. Frozen Meat Chopper: B17

LANIER MACHINE COMPANYGAINESVILLE, GEORGIA

Poultry Killer: 1000
Line Divider: 3000

LAPARMENTIEREPARIS, FRANCE

Tripe Washer & Cleaner: 57, 67,
68, 88
Tripe Defatter & Refiner: 555R,
666R, 68R
Washer Elevator: 475
Refiner Elevator: 375
Inspection Table: 1000
Centrifugal Beef Foot Cleaner:
76P, 777P, 87P
Hoof Remover: DESER

LASAR MFG. COMPANYLOS ANGELES, CALIFORNIA

Frozen Meat Flaker: AU-MF, CMF-G,
CMF-S
Grinders: A-42F, A-42HF, A-52F,
A-52HF, A-56F, AA-56F, AU-42F,

AU-52F, AU-56F, TCA-12, TCA-22,
TCA-32, AA-66S, AA-1100S,
AA-1600S, AA-66, AA-1100,
AA-1600, FMBG-1100, FMBG-1100S
Mixer: 150F, 250HF, 500HF, 250F,
1000, 1500, 2000 (Agitator to be
removed daily for cleaning)
Mixer-Grinder: 150/42, 250/52
Band Saw: B-12F, B-14F, B-16F,
SA-20F, SA-30, SA-36, SA-30F,
SA-36F
"Butcher Boy" Mixer: 500F
Mixer-Grinder (Agitator to be
removed daily for cleaning):
500/56, 500/66, 1000/66, 2000/66
Frozen Meat Cutter: GSF-620
Mixer-Grinder: 100/42, 100/52,
200/42, 200/52
Vacuum Packaging Machine: VA-5,
VA-2
Vacuum Packaging Machine: "Butcher
Boy" VA-1
Vacuum Packaging Machine: VA-2
Dual Mixer: 150-DM, 250-DM
Grinder: AF42, AF52, AF56
Band Saw: 1435S, 1640S
Grinder: AU-66
Tenderizer: CST
Vacuum Packaging Machine: VP-16,
VP-20, VP-32

JOHANN LASKA u. SOHNEVIENNA, AUSTRIA

"Laska" Cutters (w/S/S Frozen Meat
Cutter GFS620, K45S, K60S, K100S,
K130S, K200S, K500S, K330S

LATEM METALDENVER, COLORADO

Head Inspection Rack: LMHL
S/S Head Wash Cabinet: LMSC
Galv. Head Wash Cabinet: LMGS
S/S Wall Mounted Head Flush
Cabinet: LMWHS
Galv. Wall Mounted Head Flush
Cabinet: LMWHG
S/S Meat Pan Table: LMPT
Cutting Top Table: LMCT
Conveyor w/Cutting Boards:
LMBT-15, LMDBC
Smokehouse: LSM-....

HERMANN LAUE SPICE COMPANY, INC.SCARBOROUGH, ONTARIO, CANADA

Pickle Injector: Guenther PI-...,
PI-..., PIF-..., PIF-..., PIS-...,
PIS-...

H. D. LAUGHLIN & SONSFT. WORTH, TEXAS

Conveyorized Boning Table & OH
Bone Conveyor: SBT-....,
OCB-....
Inclined Screw Conveyor: SCP-T,
SCPF-L
Stuffing Table: SSST
Utility Table: STUT
Boning Table: STBT, DSBT,
DBT-2000, GBT-A
Inclined Screw Conveyor: SCP-L
Ham Pumping Table: HPT
Paunch Truck: SSPT, CSPT
Smokehouse Truck, Galvanized: SI
Hog Gambrelling Table: HGT

Head Inspection Stand w/S/S Head
Loops: HIS-..
S/S Head Flush Cabinets: FHSC-..
Galvanized Head Flush Cabinets:
HFC-..
Viscera Inspection Table w/S/S
Pans: VIT-.. (Sanitized with 180
F. water.)
Head Inspection Truck: HIT-..
Offal Hanging Truck: LHT-..
Offal Freezer Truck: OFT-..
Flight Top Boning Table: FBT-..
Conveyor: SKBC-...., HPC-....,
SSBC-...., FBTC-....
Lazy Susan: LZSN, LZSN-A60
Head Workup Table: HWT-S
Liver Hanging Truck: LHPT
Conveyor Table w/S/S Top: CPTG
Truck: OCT-18
Tripe Inspection Ring: TR-11
Tripe Umbrella: UMTW
Packing Table: SMPT-....,
SMPTA-....
Meat Wash Sink: MWS-A
Paunch Table: PWT-A
Heat Tank: RFH
Tallow Tank: FTT
Tripe Hopper: ETRH
Rotary Meat Slasher: RMSL
Trimming Hopper: THSU-..
Steam Jacketed Kettle: ERC

THE LAZAR COMPANYCHICAGO, ILLINOIS

Vacuum Packaging Machine: HA,
"Sipromac" 650, 600, 550, 450, 350
Membrane Skinner: "Grasselli" EX45CP
Grasselli Skinner: NX-450

LAZCO INTERNATIONAL FOOD MACHINERYCOMPANY, CHICAGO, ILLINOIS

Ham Skinner: "Grasselli" 50A
Automatic Skinner: "Grasselli"
N520
Cato Mixer: AP-80, AP-150
Silent Cutter: CT-75

L. B. PRODUCTS CO., INC.OTTUMWA, IOWA

Tank: LB275
Cut-Up Shackle: 1008-WS
S/S Sausage Tub: 3030
S/S Vegetable Tank: 360
S/S Meatainer: 1433
S/S Combination Eviscerating
Shackle: 1454, 1254

LCH CONSTRUCTION EQUIPMENT SALESCOMPANY, INC., HATFIELD, PENNSYLVANIA

Carcass Lugging Buggies: 440

LEA-FI-INTERNATIONAL INC.TEANECK, NEW JERSEY

Filling Machine (Rheon): 204-A,
205-A

LE BEAU PRODUCTSBARABOO, WISCONSIN

Tote Boxes Gray & Natural Color:
R197A, R187A, R180A, R250A,
R240A, R5688, R5693, R501, R500

LEDER, INC.PITTSBURGH, PENNSYLVANIA

Belt (Food Contact) Rapptex: E60/1
0+02 PU, E60/1 0+05 PVC, E60/1
05+05 PU, E90/2 0+05 PVC, E120/2
05+20 PVC, E120/205+10 PVC, E120/2
0+02 PU, E120/2 0+05 PVC,
E120/205+05 PVC, E240/2 0+10
PVC, E240/2 05+10 PVC,
E360/305+10 PVC, E60/1 0+05G
White, E120/2 0+05G White Belt
(Packaged Product Only) Rapptex:
E120/2 0+P1 PVC, E120/2 05+P3 PVC

LEE METAL PRODUCTS COMPANY DIVISION OF
LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA

S/S Pressure Kettle, w/Perforated
S/S Basket or Plate: P.C.
Flush Valve: Plug
Cooling Pan: 5
S/S Kettle: A, B, C, D, CD, CWD
Closed Top Tank (When Fitted With
Sanitary Quick Couplings): 70
Gal., 30 Gal.
Agitator, Single Motion: 5, 7, 8,
10
Agitator, Double Motion: 9M
S/S Jacketed Tank: U-....
Agitator: SR, DR, PR, SRS, DRS,
PRS
Single Shell Gas Fired Tank: PBT

LEE POWER EQUIPMENT AND MANUFACTURING

HARRISONBURG, VIRGINIA

Chub Cutter: LL-105

LEFIELL COMPANY

SAN FRANCISCO, CALIFORNIA

Tripe Scalding: 2040-5 S/S,
2040-5G/S
Sausage Stuffing Table: 7555
Cutting Table: 7517-8
Inspection Table (circular):
1095-3
Moving Top Cattle Viscera
Inspection Table: 1096 (sanitized
with 180 F. water.)
Belt Type Bone & Fat Conveyor:
6560
Paunch Truck: 7005
Electro-Hydraulic Head Splitter:
1023
Offal Truck: 7035
Tripe Umbrella: 2030
Dump Bucket: 4090-SC
Utility Table: 7520
Head Work-up, Cattle: 1020
Head Inspection Truck, Cattle:
7065, 7-65-8
Rod Type Conveyor: 6561
Pluck Trimming Table: 2070
Offal Carrier: 6055-1 & 3
Trimming & Boning Table, S/S Top:
7516
Offal Rack: 6055-6, 8, 11, 13
Tripe Truck: 7031-1
Offal Pan & Carrier Rack: 6546
Viscera Table Extension: 2075-6
Screw Conveyor: 6550, 6550-1
Viscera Inspection Table
(Hog-Sheep): 1096-1 (Sanitized
with 180 F. water.)
Viscera Separating Table: 2075-1
Boning Table: 1096-2
Product Dump and Drain Tank: 5024

Meat Wash Table: 7540
Beef Foot Basket for Kill Floor
Conveyor: 6046-2 and 6046-2S
Beef Foot Basket for Scalding
Conveyor: 6046-1
S/S Cooking Basket: 2050-2
Quarter Landing Table: 7520-19
Pneumatic Hoof Holder: 2060-6
Sheep Head Work-up Table: 1020-21
"Roll-A-Hide" Hide Puller: 1062A
(Probe must be sanitized between
each carcass.)
Hide Puller "Ultimate 8": 1061-1
Hide Puller: MITAB, "MARK" II
Round Bar Slide Bed Belt Conveyor:
6564
Beef Viscera Work-up Table
s/Manure Dump and Paunch
Flushing Hopper: 2075
Bin & Screw Conveyor: 6550-4
Foot Scalding Tank: 2060-10
Roller Bed Conveyor: 6562
S/S Rotating Table: 1096
Electric Stimulator: 4051
S/S Automatic Electric Stimulator
4055-
Cattle Head Truck: 7065-8
Electric Carcass Stimulator:
4051-LV
Hide Puller "Frisco-Stripper":
1063
Hold Back Device: 1061-5
Hoof Puller: 2060-IE
Belt Conveyors: 6560-1, 6560-2
Moving Top Boning Table: 1096-2
Carcass Wash Cabinet: 1093-1
Cattle Hide Puller: 1063-9
Hide Puller: 1061-4

LEGION UTENSIL COMPANY

AUGUSTA, GEORGIA

S/S Kettle: TFN-..., TEC-...,
LGB-..., LEC-..., HEC-...,
TWE-..., LP-..., LS-...,
LSP-..., LT-..., TWP-...,
TWT-..., TWU-...
S/S Kettle with Scraper/Agitator:
TWMV
Electric Fry Pan: ES-..., TS-...,
LGAR
S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK

S/S Shelf Truck: AST-172
S/S Sausage Stick Hanging Truck:
SHT-172
S/S Curing Truck: LT-172
S/S Tilt Type Sausage Meat Truck:
SAT-172
S/S Tilt Type Box Truck: TT-172
S/S Dump Bucket: DB-172
S/S Casing Flushing Table: CFT-172
S/S Stuffing Table: ST-172
S/S Boning Table: TTB-172
S/S Cutting And Trimming Table:
CT-172
S/S Cook Baskets: CTB-172
S/S Folding Smokehouse Cage:
FC-172S
Galv. Folding Smokehouse Cage:
FC-172G
S/S 4 Station Smokehouse Cage:
NC-172G

S/S Smokehouse Cage: C-172S
Galv. Smokehouse Cage: C-172G
S/S Smokehouse Tray: OT-172
S/S Ham Press: HP-172
Meat Tumbler: GL 77-466
Dumper: GL 77-467
Conveyor: GL 77-468

LELAND SOUTHWEST

FORTH WORTH, TEXAS

Mixers: 100 DA-70, 200 DA-70,
600-DA, 600 DA-HT, 600 DA-HTS,
00 DA-70

LETSCH CORPORATION

SPRINGFIELD, MISSOURI

Tank: (Two Compartment) Atmospheric
Cooking Vat
S/S Tank (Portable): 400 Gals.
Conveyor: Single Belt, Three Belt
Inclined Hopper Auger Conveyor:
HA-50361, HA-50365
Tank Dumper: HTD-2
Dry Ingredient Hopper: 40014
Meat Tenderizer: MT-900
S/S Dry Ingredient Mixer: 60100
Round Tank Dumper: RTD-1
S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC.

WELLINGTON, MISSOURI

Chiller Paddle Discharge: CPD-105
S/S Turkey Dressing Shackle:
TDNR-375

LEWIS MACHINE COMPANY

DEMOREST, GEORGIA

Breast Splitter: LSBS-52
Hydraulic Hock Cutter: LH-84
Inline Neck Skinner: TW-84
Bird Unloader: LBU-85
Neckskin/Gut Cutter: LNC/GC-86
Pickle Shackle: LP-304
Husky Eviscerating Shackle: LHES-304
Standard Eviscerating Shackle:
LES-304
Foot Unloader: FU-100
Turkey Neck Trimmer: LNT-88

LEWIS REFRIGERATION CO.

WOODENVILLE, WASHINGTON

Freon Freezer: FF-6000
Spiral Freezers, 800 Series:
.....R..R,L..L,
.....R..L,L..R

LEWIS AND SONS, INC.

CUMMING, GEORGIA

Breast Slitter: LSB-52
Leg Puller: LLP-80
Poultry Head Cutter: HE

LEWIS SYSTEMS, MENASHA CORP.

WATERTOWN, WISCONSIN

Batch Containers: TBN-10, TBN-20,
TBN-30, BCN-10, BCN-20, BCN-30
Container Covers: DC-18, DC-19
Curing Vat: Plastic
Tote Box: SN-.....
Tote Basket: Chill Pack I, Chill
Pack II (Packaged Product Only)
Container: Bulk Handler:
BC-4840-42F
Plastic Meat Lug: SN 2818-10,

2516-9

Product Tray: Series 1520, 1551
Transport Tray:US
Plastic Container Covers:
CO.....

Plastic Container/Cover: 2115-9
Plastic Container/Lid: FP-14
Plastic Poultry Lug/Lid: 2416-11
Containers (for packaged product only): 2115-9BQ, 2115-9NQ, 2115-9PQ

LEWIS SYSTEM

WATERTOWN, WISCONSIN

Plastic Poultry Lug/Lid: NO2416, NO2416-6, NO2416-11
Containers (for packaged product only): AF2915-5, AF3016-4F, AF3016-3F, VAF-2915-5F-BSF, VAF-3016-4F-BSE, VAF-3016-4F-ASF, VAF-3016-3F-BSF, VAF-3016-4F-ASF
Containers (for direct product contact): AF-2915-SF-SSF, AF-3016-4F-SSF, AF-3016-3F-SSF
Chill Tray (for packaged products only): BTT1080

LEWIS WELDING & MACHINE COMPANY

FLOWERY BRANCH, GEORGIA

Giblet Pump: 001

LIFTEC SYSTEMS, INC.

HOLLEY, NEW YORK

Dumper: HD-100

LIGHT SOURCES, INC.

WEST HAVEN, CONNECTICUT

Germicidal Lamps (Non-Ozone Producing): G10T51/2, G36T6L, 782L10, 782L20, 782L30
Note: These lamps must be used in accordance with Part 7, Paragraph 7.16(b) of the Meat and Poultry Inspection Manual.

LINCOLN MANUFACTURING CO., INC.

FORT WAYNE, INDIANA

Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY

TRIGE, DENMARK

Killing Machine: LA-12-050
Gizzard Processing Machine: LA-13-390
Chicken Scalder: CLA-12-110
Turkey Scalder: TLA-12-110
Automatic Head Remover: LA-13-130
Poultry Picking Machine: LA-12-270
Chicken Neck Splitter: CLA-13-330
Turkey Neck Splitter: TLA-13-330

LINK JUGGERNAUT AMERICAN CORP.

TAMPA, FLORIDA

Vacuum Tumber: 1100

LINKER MACHINES INC.

CLIFTON, NEW JERSEY

Ty-Casing Sizer: 550
Ty-Peeler: 500, 670, 760, 760-C, PS760L
Ty-Link Separator: LS-700, LS-850
Ty-Tilt Top Truck Attachment: 400
Ty-Linker: 122ACL, 123ACL, 140ACL

Ty-MF Linker: 690

Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.

WORTHINGTON, OHIO

Liquid Filler: F, C1t, C2T, CM1B

LIQUIPAK INTERNATIONAL, INC.

ST. PAUL, MINNESOTA

"Seal-O-Matic" Carton
Former/Filler: 060-S
Transfer Pump: Bock 900
Transfer Pump: AP25, HP25, HP50
Former Filler: 540
Fillers: 300, 400, 500, D40, D160, DT40, D80
Bock Filler: 600, 600B (without Agitator assembly)
Filler/Depositor: DT40T

LIQUID AIR CORPORATION

INDUSTRIAL GASES DIVISION

COUNTRYSIDE, ILLINOIS

Freezer Tunnel: "Zip Freeze"....

LIQUID CARBONIC CORP.

CHICAGO, ILLINOIS

CO2 Snow Hood: CSH-1, CSH-2, CSH-3
"Cryo-Shield" CO2 Freezer: JE-U, JE-U1, JE-U1A, JE-U3A, JE-U4A, JE-U1B, JE-U1-10F36, JE-U1A-FF/F, JE-U4

CO2 Snow Applicator: CSH-5-..

"Posi-Snow" CO2 Snowing System:

H-.., M-.., L-.., IH-.., IM-.., IL-.., SH-.., SM-.., SL-..

CO2 Freezer: JE-U1B

"Icelander" Cube Ice Machines:

LC-...., S/S LC-....

"Cubemaster" Cube Ice Machines:

CD-...., S/S CD-...., LCC-...., S/S LCC-....

"Holiday" Ice Machines: 50W, 150AR3, 200AR3, 300AR3, 150AP2, 150W1, 150W2, 500AR4, 750AR4, 1000AR4, 2500W10, 3500W16

Auger Conveyor: JE-U2A

Cryo-Shield Spiral Freezer:

JE-U6-..S-...., JE-U6-.....

Cry-Flow CO2 Cooling Auger:

JE-U7-.....PA

Cryo-Shield Freezers: JE-C1D, JE-C2D

CO2 Snow Hood/Applicator: CSH-1, CSH-2, CSH-3, CSH-5..

"Posi-Snow" CO2 Snowing System:

H-.., M-.., L-.., IH-.., IM-.., IL-.., SH-.., SM-.., SL-..

CO2 Tunnel Freezer: JE-U, JE-U1, JE-U1A, JE-U1B, JE-U1-10F36, JE-U1A-FF/F, JE-U3A

CO2/LN2 Tunnel Freezer: JE-U4, JE-U4A

CO2/LN2 Spiral Freezer: JE-U6-..S-...., JE-U6-.....

CO2/LN2 Cabinet Freezer: JE-C1D, JE-C2D

CO2/LN2 Cooling Auger:

JE-U7-.....PA

Auger Conveyor: JE-U2A

LIQUID SOLIDS CONTROLS, INC.

UPTON, MASSACHUSETTS

Process Online Refractometer:

LSC-....S

LIQUIPAK INTERNATIONAL

ST. PAUL, MINNESOTA.

Filler/Depositor: DT40T

LITCO PRODUCTS COMPANY

GIRARD, OHIO

Plastic Pallet: PDI-8372, AMP-1
Freezer Spacer (Made with EMN-TR Natural Color): PDI-FS-1

LITTLE GIANT PUMP COMPANY

OKLAHOMA CITY, OKLAHOMA

Pump: Zytel-31

LITTLEFORD BROS., INC.

FLORENCE, KENTUCKY

Mixer: FM...S

LOAD KING MANUFACTURING CO.

JACKSONVILLE, FLORIDA

S/S Preparation Table: "Load King"
S/S Grinder Table: GT-....
S/S Deli Table: DT-....
S/S Meat Cart: PC-....
Lug Dollies (Packaged product only): DC-....
S/S Cutting Table: CT-....
S/S Boning Table: BT-....
S/S Poultry Drain Box: PB-....

A. M. LOCK, INC.

TAMPA, FLORIDA

Metal Detector Search Head: HDS
Pipeline Metal Detector System: HDS

LOGAN FARMS

HOUSTON, TEXAS

Spiral Ham Slicer: A

LOK-RAK CORPORATION

EAST HARTFORD, CONNECTICUT

Storage Rack

LOMA INTERNATIONAL, INC.

ELK GROVE VILLAGE, ILLINOIS

Metal Detectors: "LOMA" 3S, 3F, 3S-P, "Euroscan" S, "Superscan" S
Metal Detector (Pipeline): SCP2-MS, SCP2-PM
Metal Detector Conveyor Assembly: CVN 2000
Electrically Operated Diverter Valve: ARV50, ARV60, ARV80, ARV100
SS Checkweigher/Classifier System: 2500/3000
Metal Detectors: (Packaged Product Only) "Loma" 3S/D, 3F/D, 3S-P/D, "Euroscan" S/D, "Superscan" S/D
Metal Detector Conveyor Assembly: CVND2000
S/S Checkweigher/Classifier System: 3500
Metal Detector: "SuperScan Micro" S and "SuperScan Micro" SD (For packaged product only.)
Conveyor (Metal Detector): CVN 2001

LOMBI RAVIOLI & FOOD MACHINES CORP.

BERGENFIELD, NEW JERSEY

Piston Type Ravioli Machine: RAP-6

Tube Type Ravioli Machine: R-4-6TU
Dough Mixer: SSM-50

LORAL-PAK CORPORATION
Chicago, Illinois
Cartoner: 81

LUCAS L. LORENS, INC.

BROOKLYN, NEW YORK
S/S Ham Molds Pear Shape E2W-E,
E2WD-E, Old Fashioned 2A-E, Oval
IB-E, BB3-E, IBL-E, 2BA-E, 3B-E,
Rectangular Dis, DIRE, 1-OE,
O2S-E, O2G-E, O2X-E, 2-OE, 6-OE,
M-4 Round Top.

LOUITT FOODS, INC.

EAST PROVIDENCE, RHODE ISLAND
Hy-Velair Sealer: S-3C-DA

LOWE INDUSTRIES, INC.

CRESTWOOD, ILLINOIS
Flat Blade Paddle Mixers: CS-...,
CSJ-...
Double Ribbon Blender: CD-....

W. W. LOWENSTEIN, INC.

NEWARK, NEW JERSEY
Fleetwood Grinder: TB-32

LOWRANCE FOOD PRODUCTS

DALLAS, TEXAS
Cooker-Fryer: CF
Refrigerated Batter Receptable:
RBR
Stick Holding Bar: SHB, 1200-...
Stick Feeding Machine: SFM
Chain Conveyor: CC
Refrigerated Holding Tank: RHF-...
Strickland Mixer: 448
Automatic Corn Dog Line Consisting
of: Cooker-Fryer, Refrigerator
Batter Receptacle, Stick Feeding
Machine, Chain Conveyor

LUCAS-CALIFORNIA

HAYWARD, CALIFORNIA
Freezing System: DF-4

THE LUCKS COMPANY

KENT, WASHINGTON
Rack Ovens: R-....G (gas),
R-....E (electric)
Reel Ovens: C-...1G (gas), C-...1E
(electric)

LUMACO

TEANECK, NEW JERSEY
Sanitary "Mini" Disc Valves: LUD7,
LUD7-R, LUD7-MP, LUD7-RR,
LUD7-MP-R, LUD7-R-MP
"Betterfly" Valve: BET-MP, BET-RR

LUMAR ENTERPRISES, ENRG.

MONTRAL, QUEBEC, CANADA
"Ideal" Meat Tenderizer: MT-M2,
MT-E100

LUMSDEN CORPORATION

LANCASTER, PENNSYLVANIA
Belts (Food Contact) Plastic:
WP..15 & WP..20

LUTHI MACHINE & ENGINEERING COMPANY

GARDENA, CALIFORNIA

Dicer (Not for frozen meat): G-D,
GD-S-..., GD-SR

LYCO SALES, LTD.

COLUMBUS, WISCONSIN
Vacuum Tumblers: 40, 50, 60, 250,
500, 750, 1000
Dry Sausage Peeler: SP-1000
Rotary Drum Blancher: 8500
Sausage Peeler: SP12-...
Press Truck: 2000

LYNGGAARD SKANDINAVIA

COPENHAGEN V, DENMARK
"Multistick" Pickle Injector:
1500, 500, 1000
Multislicer: 180

LYTLE INDUSTRIES CORPORATION

AMARILLO, TEXAS
Intralox Product Conveyor: LIPC-1
Edible Belt Conveyor: LFG-1
Edible Raw Material Bin: ERB-1

- M -

MACHINENBAU HEINRICH HAJEK

GEWEBEZONE RIENINSTRABE, AUSTRIA
Vacuum Packaging Machine:
"Dynavac" TA-....

MACHINERY DESIGN SERVICES INC.

ALBANY, GEORGIA
Poultry Tank Dumper & Delcer:
D-1001

MAGNOLIA MEATS, INC.

SHREVEPORT, LOUISIANA
Meat Patty Hole Puncher: 10

MAGNUSON CORPORATION

RENO, NV
Vegetable Peeler: "Stepeel" B-3
Shufflo Feeder: 21CH28.5-17

MAGNUSON ENGINEERS, INC.

SAN JOSE, CALIFORNIA
Coring Machine: "CC" Hydrout
Shufflo Feeder: 25B18300,
23D.H.48-45K, 23D.H.3345K
Hytab Counter Feeder: G
"Shufflo" Sausage Cutter:
"Shufflo" Cutter: 21DH..U-35,
21DH65U-35R

MAGURIT OF AMERICA, LTD.

VALPARASO, INDIANA
Hydraulic Knife: Cutty-...,
Fromat-..., Standard-...
Rotary Drum w/Knife: Starcutter
3-...

MAHAFFY & HARDER ENGINEERING COMPANY

FAIRFIELD, NEW JERSEY
Packaging Machine: 800E, 800E-FF,
(SureFlow) 800, (Maraflex) 725,
(Sureflow-730)
Vacuum Packaging Machine:
Rigid-Flex, 726-E, 727-E,
Sureflow 614F, 717, 717E, 717EW,
719, 719E, 720, 721, 722E, 723,

723E, 724E, 725E, 725EE, 728E,
728EW, 802E, 904-E, 301CM,
"Sureflow" 902-E, 905-E
Vacuum Packaging Machine
"Rigidflex": 734E
Vacuum Packaging Machine: 502,
502E
Vacuum Packaging Machine: Sureflow
902EW, 903E, 903EW, 906E, 907E,
503, 503E
Tray Sealing Machine: HSTS
Tray Sealer: HSTSW, HTS-1500

MALOW CORPORATION

MOUNT PROSPECT, ILLINOIS
Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.

MINNEAPOLIS, MINNESOTA
Lard Rendering Cooker: LRC...
Sausage Cooker: SC...
Smokehouse: MS-500
Meat Tumbler: 7000 V, 7000

MANGANESE STEEL FORGE COMPANY

PHILADELPHIA, PENNSYLVANIA
S/S Conveyor Belt Balance Weave
(Packaged Product Only):
B-36-20-12

MANHEIM MANUFACTURING & BELTING
COMPANY, MANHEIM, PENNSYLVANIA

Belts (Food Contact):
Mylar and Vinyl: Ribbon Type
White Hycar: 3 Ply, 4 Ply
White Butyl: 2 Ply, 3 Ply
Foodcron: 2 Ply, 3 Ply
Teflon: 1 Ply, 2 Ply, 3 Ply
Dacron: 1 Ply, 2 Ply, 3 Ply
Miraglaze: 1 Ply, 2 Ply, 3 Ply
Tan PVC: 3 Ply
White PVC: 2 Ply, 3 Ply
White Polysmooth: Style 70-90,
70-125
Vinyl: Clear-GO
Green Foodcron: 2 Ply, 3 Ply
Rib Top: 70
3 Ply White (NBR) Nitrile
w/Molded Rib Cleats: 69-20R
Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKS

MANITOWOC, WISCONSIN
Ice Cubers: AR-....S, AD-....S,
AY-....S, ER-...., ED-....S,
EY-....S, GR-...., GR-....S,
GD-...., GD-....S, GY-....,
GY-....S
Ice Bins: C-610S, C900S

MAPCO DISTRIBUTORS

ROCHESTER, NEW YORK
Brine Chill Tunnel: MA-1

MANLEY, INC.

KANSAS CITY, MISSOURI
Continuous Frying System: 534-08
thru 534-24

W. MANNHARDT & SON, INC.

CHICAGO, ILLINOIS.
Ice Storage Bin: F-....,
Dispensing: "D", "D-1" Equipment

MARKBAR CORPORATION

GARDEN CITY, NEW JERSEY

Continuous Cooker (Konti-Kook):

Series 60-44N

Pork Derinder: VA-500

MARKERT INTERNATIONAL

EDE, HOLLAND

Inside/Outside Final Bird Washer:
4182, BWT10..

Neck Skin Slitter: NS3T..

Neck Cracker: NKTA8..

Automatic Vent Cutter: VCT10..

Head Cutter/Puller: HT1..

Opening Cut Machine: OST7..

(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm chlorine at the
point of use).

Turkey Tendon Puller: PT-5

Turkey Scalders: SIK-5

Picking Machine: TF-912

MARKET FORGE

EVERETT, MASSACHUSETTS

Tilt Skillet (Gas Fired): 1500,
1600Tilt Skillet (Electric): 1800,
1700Steam Cooker: A-1.....SS,
A-1.....S with Stainless Steel
Door

Automatic Steam Cooker:

MFA-1.....SS, MFA-1.....S with S/S
Door

S/S Tilting Skillet: 1200

Tilting Kettle: FT 10CR

MARLEN RESEARCH CORP.

OVERLAND PARK, KANSAS

Vienna Sausage Cutter & Canner: 10

Continuous Hydraulic Stuffer: 519

Frozen Meat Cuber: 619

Frozen Meat Slicer: 625

Delivery Belt Assembly: 725

Food Pump: 629, 670

Continuous Vacuumizer: 640

Twin Piston Stuffer: 700, 770

Meat Cuber: 620

Food Pump Hopper: 500

Stuffer: 600, 607, 200, 270

Grinder Head: 300

Air or Hand Operated Plug Valve:
400

Screw Feed Hopper: 500-A

Dual Horn Stuffer: 220

Vacuum Mixer Hopper: 550

Food Pump: 7000

Adapter Tube: F-26

MARTIN/BARON INC.

SOUTH EL MONTE, CALIFORNIA

Cooling Conveyor System:

MBI-.....

MARTIN CONVEYING MACHINERY

MANSFIELD, TEXAS

Screw Conveyor: SD-34971

L. R. MARTINELLI

SAN JOSE, CALIFORNIA

Grinder Attachment: 13

GERALD MARUSKA & ASSOCIATES, INC.

MADISON, WISCONSIN

Sausage Peller: SP12..

MARYLAND CUP CORP.

OWINGS MILLS, MARYLAND

"Flex-E-Fill" Filling Machine: MR-1

MARYLAND WIRE BELTS, INC.

CHURCH CREEK, MARYLAND

S/S Mesh Wire Belt: B-48-48-18

MASSMAN AUTOMATION DESIGNS

VILLARD, MINNESOTA

Shackle Unloader: 8506-15

MASS TOOL & DIE

COUNCIL BLUFFS, IOWA

Electric Bone Trimmer: 200

MASTERCRAFT INTERNATIONAL, INC.

CHARLOTTE, NORTH CAROLINA

"Cartonmaster" Packaging Machine: 5

MASTER KRAFT CONSTRUCTION

NASHVILLE, ARKANSAS

S/S Chill Tank: TD-84

Cooked Poultry Parts Deboner: CWM-84

Belt Conveyor: BC-84

MATEER-BURT COMPANY

WAYNE, PENNSYLVANIA

Filling Machine: BURSA

Mateer/CVF Filler: 31-A, "Neutron"

1000, Neutron....

Trustpak Rotary Cup Filler: TP-31000

Series

MATERIALS HANDLING DIV. MIDLAND-ROSS
CORPORATION, CINCINNATI, OHIO

Meat Dolly: 34-...

Plastic Meat Trays: 18-465, 18-467

Tote Boxes: 09-...

Tote Box Lids: 10-...

Meat Lugs: 01-..., 04-..., 07-...,
11-..., 17-..., 18-...Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...

Meat Lug w/Drain Holes: 18-...

Bulk Containers: 22-...

Bulk Container Lids: 23-...

Plastic Drums: 21-...

Plastic Drum Lids: 21-...

MATERIALS TRANSPORTATION COMPANY

TEMPLE, TEXAS

Dumper: H-LET, H, FC, F, LEA, LEC

Inverter: H-LE

MTC Hydro-Dumper: LE

Hydro Dumper: LF, H-LEA, LET, H-LT,
H-LC, H-LB

Hydro Dumper for Combo's: H-LEC

Vertical Dumper: L-LE

Hydro Dumper: H-LCI (For Vemag

Product Hanging Rack: PH R1

Hydraulic Dumper: H-LE-S2, H-LE-S3,

H-LEC-S2, H-LEC-S3

Screw Conveyor: MTCS-.....,

MTCS-16-10

Belt Conveyor: MTCB-.....

Blender: MTB-.....

Vacuum Mixer/Blender:

MTBV-.....

Hydraulic Dumper: H-LE-S4

Continuous Cooker: MTCC-....

Column Dumper: HLC-1

MATHER & PLATT, CANADA, LTD.

SCARBOROUGH, ONTARIO, CANADA

Rotary Pump: RPS..

H. MAURER + SOHNE KG

WEST GERMANY

S/S Processing Oven, Gas, Steam, or
Electrically Heated: AS-....MBC EXPERIMENTAL CORP.

HACKENSACK, NEW JERSEY

Automatic Filling Machine: A-1

Ricotta Cheese Dispenser: A-1-F

Dough Sheeter: MA-1

Cook Tank: MA-2

Cooling Tank: MA-3

Filling Machine: MA-4

Knife: MA-5

Conveyor: MA-7, MA-8

Manicotti Roller: MA-6

Round/Square Ravioli Machine: 3-100

Lasagne Cutter: MLC-5

MC MACHINE SUPPLY

ROGERS, ARKANSAS

Product Mold: 11-.

MC GRUER, FORTIER, MYERS LTD.

QUEBEC, CANADA

S/S Smokehouse Trees: "Sanitree"

S/S Smokehouse Cages: 2, 3, 4
StationMC KENNA EQUIPMENT CO.

ST. LOUIS, MISSOURI

Capping Machine: Lid-O-Matic

MCLAMB ENTERPRISES, INC.

BENSON, NORTH CAROLINA

Cooker: S-5A, S-15A, S-30A, S-50A

MCQUAY-PERFEX, INC.

MINNEAPOLIS, MINNESOTA

"Crystal Tips" Flake Ice Machines:

F-..S-..., FAS-149, FAS-229,

FWS-149, FWS-229

"Crystal Tips" Ice Storage Bins:

B-..S-...

MD PNEUMATICS, INC.

SPRINGFIELD, MISSOURI

Lobe Line Pump: SP-200, S4-215,
S-....M & E MANUFACTURING CO., INC.

KINGSTON, NEW YORK

S/S Boning Tables: 104P, 105

S/S Tables: 100, 101, 200, 201

S/S Lug Carrier: 302

S/S Platter and Lug Racks: 300, 301

MEASUREMENT SYSTEMS INTERNATIONAL

SEATTLE, WASHINGTON

S/S Scale Check-Weight: Series
MSI-...MEAT EQUIPMENT PARTS & SERVICE COMPANY

WEST CHICAGO, ILLINOIS

Injector: BI-244 (BI-....)

Rotary Brine Filter: MP-RF-.010

MEAT INDUSTRY TECHNIQUE AB

SIMRISHMAMN, SWEDEN

1Hide Puller: MITAB, "MARK" II

MEAT MANAGEMENT, INC.

PALMYRA, NEW JERSEY

Tank Dumpers: ML-30, ML-40, DM-..

Meat Tumbler: M-...., PM450-2

Automatic Mold Release: AMR-....

Vacuum Extendedfall Meat

Management: M-VEF-1

Meat Tempering Tank: TTS-600

Double Incline Belt Transport

Conveyor: DIBT

Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.

LOS ANGELES, CALIFORNIA

Shelf Truck-5 Tier: 20075

Shelf: 20072

Curing Vat: 20017

Offal Pan Rack Truck: 20043

Offal Pan & False Bottom: 20042

Cubed Meat Conveyor: 30004

Semi Live Skid: 20030

Flat Truck: 20020

Beef Boning & Fabricating Conveyor:
7748

Ham Pumping Table: 10119

Tub Truck: 20001

Floor Racks: 10001, 1000

500# Meat Tub Truck: 20003

600# Meat Tub Truck: 20005

1000# Tub Truck: 20007

Utility Table: 10116

Cutting Table: 10111

Order Assembly Truck: 20002

Incline Belt Conveyor: 30005

Hydraulic Stuffers: 40004

(Electric), 40005 (Manual)

"Rex" Silent Cutter w/S/S Bowl:

HK-65

"Inject-Jet" Pickle Injector: 90009

"VacuFresh" Packaging Machine:

S6-Star, I-25 Interval, PN-30

Double Chamber, I-20 MIDI

Smokehouse 40166, 40167, 42271,
42273

Vacuum Packaging Machine:

"Vacu-Fresh" Webster Duo 42014,

"Vacu-Fresh" E 42085,

"Vacu-Fresh" S9DK 42087,

"Vacu-Fresh" Piccolo 42009,

"Vacu-Fresh" SH

Vacu-Fresh: Piccolo 42018

Vacu-Fresh Westar Duo: 42035

Vacu-Fresh Packaging Machine: SF,

I-22, PN-20, Maxi-Pack

Vacuum Packaging Machine: 1-18 Mini

Dicers: TA 108/3, TA 108/4, TA 120,

"Cubemat" 150/170

Dicer/Slicer: Piccolo II, Derby,

Sprint, Cubemat 144, Unimat 120

Water Bath Shrink Tank: 42081,

42082

Sausage Filler: 40240, 40241,

40243

Continuous Vacuum Stuffer: 40230

Vacuum Tumbler: "Vario-Vac" 650,

350, 1000, 1500, 2200, 3100,

4400, 6600, 11000

Meat Slicer: TK-....-2, TPS-...

Pickle Injector: "Inject Jet"

90009.., Inject Jet" 90009-D...

Vacuum Meat Tumblers: 42310,

42311, 42312

Smokehouses: 40117, 40118, 42267

Dicer: Cubemat: 120

Vacuum Packaging Machine: Vacu

Fresh Duomat II & III

Continuous Vacuum Stuffer: 40232,

40223, 40234

Vacu-Fresh Vacuum Packaging Machine:

"GASTRO"

Cutmaster Bowl Cutter: 42375

Vacuum Packaging Machine: "Vacu-

Fresh" Piccolo" C-10-H, "Vacu-

Fresh" C-50D, U&W Webster Duo

CD-110

S/S Blender: B-...., B-....

S/S Blender: B5000, B6000

MEAT SEAL PROCESS, INC.

CRANFORD, NEW JERSEY

Gatineau Vacuum Packaging and

Sealing Machine: V-120, V240

MEAT SEPARATOR CORPORATION

GAINESVILLE, GEORGIA

"Yieldmaster" Separator: C

"Yieldmaster" Skin Dewatering

Machine: SD-2

MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS

CORP., DANBURY, CONNECTICUT

Meat Massager: MC-..

Incline Tables: MR-.., MR-20S

Pickle Injector: MI-....

Lifter Dumper: MSL-.., MSD..

S/S Tank: ST-20

S/S Smoke Cart: SC-4

Vacuum Tumbler: VT-10, VT-..

High Lift Vat Dumper: CVD-,

....-HL, MSVD-..-HL

Double Agitator Blender:

MSD-.....

MEAT TECHNOLOGY

DU QUION, ILLINOIS

Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.

ATLANTA, GEORGIA

Pork Skin Fryer: PSF-....

Oil Holding Tank: OHT-....

MECHTRONICS INDUSTRIES

WEST CHESTER, PA

Conveyor: 752, 752-A, "Inter-Stack"

Conveyor: 250, 300

Meat Patty Paper Interleaver: IL-900

Inter-Stack Conveyor: 120/150

THE MEAT COMPANY

SHAWNEE MISSION, KANSAS

S/S Meat Vat: 1000, 1001

Lazy Susan: 2001-..SS, 2001-..G

Dump Buggy Cart: 1400, 1600

MEGA-PACK LTD.

GRESHAM, OREGON

Smokehouse: MV-...., CH-...., CV-...

MENASHA CORPORATION

SCRANTON, PENNSYLVANIA

Cutting Board: "Sanalite" 300

MENTOR PRODUCTS INC.

MENTOR, OHIO

Ham Slicer: HM-100

MEPSCO INC.

WEST CHICAGO, ILLINOIS

Tenderizer: CT-31

MERCER TOOL CORPORATION

AMITYVILLE, NEW YORK

Manual Bench Sausage Stuffer: Dick

S/S

MERRICK SCALE MFG. CO.

PASSAIC, NEW JERSEY

Scale - Continuous Weigh Feeder:

950

Continuous Weigher (Open Style):

950

METAL MASTERS FOOD SERVICE EQUIPMENT

CO., INC., SMYRNA, DELAWARE

Cutting Tables: CT....

Chopping Tables: BT....

Shelving w/carts: Series S, A, CC,

EU, U, DR, DS, DT, MDR

METALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-...., M-....SB,

E-...., E-....SB

S/S Tables w/Cutting Board Tops:

CTM-...., CTM-....SB, CTE-....,

CTE-....SB

METRAMATIC CORP.

LANDING, NEW JERSEY

Check Weigher: 300 Series, 1300

Series, 1800-SS Series,

"Weightec" II-SS, "Weightec"

III-SS, "Weightec" IV-SS,

"Weightec" V-SS

Check Weigher: "Weightec" LWSS.,

"Weightec" LWSS., "Weightec"

LWSS...

Line Divider: LD-....

Metal Detector (w/Search Head and

Controls): MMD-..SS

Metal Detector System (w/Conveyor,

Search Head and Controls):

MDC-..SS

Medium Weight Checkweigher (For

Packaged Product Only): MW-II,

MW-III, MW-IV, MW-V

Weightec: HW-..SS

METRO EQUIPMENT CORP.

SUNNYVALE, CALIFORNIA

S/S Portion Control Scale: CW-..SS,

CW-..SS/A-..

S/S Baker Scale: SM-....,

SM-....A-.., DSM-...., DSM-....A-..

Bench Dial Scale:

BD/11-....A-8/A-6/A-..,

BD/11-....A-8/A-7/A-..,

BD-....A-8/A-6/A-..,

BD-....A-8/A-7/A-..

S/S Digital Bench Scale

S/S Digital Scale: SPC-32,

SPC-64/A-222

S/S Washdown Printer: SS-503

Digital Weight Indicator: SEP-..K,

SEP-..K/A-..., SOLO-..K,
SOLO-..K/A-...
Electronic Bases: SAC-2015,
SAC-2015/A-..., SAC-3020,
SAC-3020/A-...
Digital Scale: LCD-10, LCD-32,
LCD-20, DSY-..., DSY-.../A-280
Scale: DSY-...
S/S Digital Scale: SPC-64
Accu-Weight Digital Scale: CDS-...
Accu-Weigh Digital Weight
Indicators: SX-..K, SX-..K/A-...,
SX-..K/IB, SX-..K/IB/A-...
Accu-Weigh Scale: SKY-5, SKY-32
Accu-Weigh Digital Scale: SPAK-...

METRONICS, INC.

CEDAR FALLS, IOWA

Loin Pull & Rib Cut Machine:
LPR-120

METROPOLITAN WIRE CORPORATION

WILKES BARRE, PENNSYLVANIA

Shelving: "Supra Erecta" S/S
"Supra Erecta" Metro Seal (To be
used only for packaged product.)

METROPOLITAN WIRE GOODS CORP.

MORTON GROVE, ILLINOIS

Supra Erecta Shelf, S/S (To be used
only for packaged product.)

MEITLER INSTRUMENT CORPORATION.

HIGHTSTOWN, NEW JERSEY

Scale: PS-15
Scale: PR-700 (to be used with
suitable stand)
Scale - Electronic Balances:
PC-..., PC-..., PC-...-03,
PC-...-03 (With S/S platform and
suitable stand.)
Multi Scale Weighing Platform:
EB60-SS, EC240-SS, ECC600-SS
FEHD Electronic Scale

MEYER MACHINE

SAN ANTONIO, TX

Vibra-Flex Vibratory Conveyor:VF-...

MEYER METAL CRAFT SPECIALITIES, INC.

KANSAS CITY, MISSOURI

Meat Pump: 120
Chub Chiller: 1-6M, 2-12M, 3-18M,
4-24M
Cooker: CKRS-. PM, CKRW-. PM
Chiller: CHRGB-. PM, CHRB-. PM,
CHRGB-. PM
S/S Insulated Chill Tank: ICT
S/S Cook Tank: ICKRT

MEYER METALCRAFT SPECIALTIES

WINDSOR, MISSOURI

S/S Transporter: ST 1

MEYN U.S.A., INC.

GAINESVILLE, GEORGIA

Eviscerating Machine: Apollo-72,
Apollo IV, U-80, (Manual
positioning of viscera for
inspection necessary.) (Surfaces
of machine contacting carcass
must be sanitized between each
use with 180 F. water or
solution of 20 ppm residual

chlorine at point of use.)

Disc Pickers: JM-..., JMKD-...

Broiler Unloading Station 180F:
US-2

Poultry Scalders: SC-1

Automatic Head & Windpipe Puller:
HP-2

Automatic Electric Waterbath

Stunner: AS-2 (Water level must
not exceed 1/4" depth above screen.)

Automatic Opening Cut Machine:

"Jupiter" III (Surfaces of
machine contacting carcass must
be sanitized between each use
with 180 F. water or solution of
20 ppm residual chlorine at point
of use.)

Automatic Gizzard Splitter: GS-III

"McSmith" Neck Skin Cutter: MS-1

Gizzard Defatter/Washer: DW-1

Automatic Pre-Stomach Machine:

PS-II (Personnel must be
provided to trim portions of
digestive tract not removed by
the machine and must be in
addition to the auxiliary
peeler.)

Automatic Vent Cutter: VC-II

(Surfaces of machine contacting
carcass must be sanitized with
180 F. water or solution of 20
ppm residual chlorine at point of
use.)

Reprocessing Station

w/Chlorinator. S.T.-1

Broiler Unloading Station: AD-1,
AD-2

Hock Picker: HP-1

Poultry Killer: MK-3

Automatic Bird Bagger: BB-1

Automatic Bird Bagger: PM-80

Automatic Bird Bagga: 05-51-02

Screw Chiller II: MSC-II

Inside/Outside Final Birdwasher:
BW-2

CO2 Tunnel: ZT-1

Weighing System: Mark I (Consisting
of - Weighing Machine: HB-83,
Line Clearer: LC-101, Weighing
Shackle: WS-101)

Weight Distribution System: WG

Poultry Cut-Up Saw: MSC-1

CD6000 Gizzard Harvester: 033303

Neck Skinner: NS-1

Whole Breast Filleting Machine:
06-08-01

Final Inside/Outside (14 Unit)

Bird Washer: 033713

Scale and Packout Conveyor:
06-08-01

Dewatering Tumbler: DT-2

MGS MACHINE CORPORATION

MINNEAPOLIS, MINNESOTA

Pick and Place Machine: IPP-3110

MICRO TOOL COMPANY, INC.

FITCHBURG, MASSACHUSETTS

Electronic Scale: ES-36

MICRODRY CORPORATION

SAN RAMON, CALIFORNIA

Bacon Precooker: BW-1

Microwave Bacon Precooker MMB-1

MICROMATIC INC.

SIOUX CITY, IOWA

Pork Skin Cutter

MIDACO CORPORATION

ELK GROVE VILLAGE, ILLINOIS

Lazy Susan Table: 1000

Conveyor: 500

Sandvik Boning Conveyor: 750

S/S Collapsible Smoke Cage: 2600

"Bone-A-Matic" Boning Machine: 2800

MIDDLE ATLANTIC PRODUCTS CO., INC.

LIVINGSTON, NEW JERSEY

Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.

MORTON GROVE, ILLINOIS

Revolving Tray Oven: NY-....,

KY-....

Rack Oven: NY-..

MID-STATES ENGINEERING &MANUFACTURING, INC., MILTON, IOWA

Dumping Buggy: MS100B-U

S/S Curing Vat: SCCT-....

MIDWEST FILTER CORPORATION

HIGHWOOD, ILLINOIS

Filter Vessel: FS-85

MIDWESTERN INDUSTRIES, INC.

MASSILLON, OHIO

Sifter's Model 25S, 55S

Portable Vibrating Screening

Equipment: MR 605158R5, MR-...,
ME-..

MILE HIGH EQUIPMENT CO.

DENVER, COLORADO

"Ice-O-Matic" Ice Machines:

B-....W-SS, B-....A-SS, B-....W,
B-....A

Ice Cuber w/Bin: C-..H-A-P

Ice Flaker w/Bin: F-....A-..P,

F-....W-..P, F-....A-..F,

F-....A-..P, F-....W-..P,

F-....W-..F, F-....A-..S,

F-....W-..S

Flaked Ice Maker Dispenser:

FD-....A-P, FD-....A-S,

HD-....W-P, HD-....A-P,

HD-....A-S, HD-....W-S

FD-....W-P, FD-....W-S

Ice Cube Machines: C-..F-A-P,

C-..F-A-S, C-..H-A-P, C-..H-A-S,

C-..F-A-P, C-..F-A-S,

C-..H-A-P, C-..H-A-S,

C-..F-W-P, C-..H-W-P,

C-..F-W-P, C-..H-W-P,

C-..F-R-P, C-..H-R-P, C-..F-R-P

Ice Cube Machines: C-..F-W-S,

C-..F-W-S, C-..H-W-S,

C-..H-W-S, C-..H-R-S, C-..F-R-S,

C-..H-R-P, C-..F-R-S,

C-..H-R-S

Modular Ice Flakers: MF-....-R-P,

MF-....-A-P, MF-....-A-P,

MF-....-W-P, MF-....-R-P,

MF-....-A-P, MF-....-A-S,

MF-....-W-P, MF-....-R-S,

MF-....-R-F, MF-....-W-S,

MF-....-W-S

Ice Flaker: FC-...-A, FC-...-A,
FC-...-W, FC-...-W
Ice Bins: B-...-P, B-...-S

MILL SUPPLIES INC.

ORLANDO, FLORIDA

Conveyor Belt (Food Contact):
X-300, X-400

MILLARD MANUFACTURING CORP.

OMAHA, NEBRASKA

S/S Flat Wire Belt Conveyor: CV-5200
Rod Bed Smooth Top Belt Conveyor:
CV-3100

B&N MILLER, INC.

BOSCOBELL, WISCONSIN

S/S Smokehouse B&M M500

MILWAUKEE SEASONING LABORATORIES

GERMANTOWN, WISCONSIN

Basting Injector and Control: 100
Basting Injection Machine: 300

MILLER METAL FABRICATORS

STAUNTON, VIRGINIA

S/S Chill Tank: CW-73
S/S Turkey Shackle: S-12

MINNESOTA MINING AND MANUFACTURING

CO., ST. PAUL, MINNESOTA

Box Sealers: Series S-610-, Model
275, 477
Gauge Insertion Machine: 1, 4650
DR, 4650 DRA, 4670 DRA
Dun-Rite Insertion System: 28700

MIRA-PAK, INC.

HOUSTON, TEXAS

Packaging Machine: GS, HS, KS, TKS,
H2S, MS, RV-12-ES, RV-12-BS

MISA MANUFACTURING, INC.

WESTMINSTER, CALIFORNIA

Centrifuge: 81081-982

MITSUBOSHI BELTING LTD.

NAGATAKU, KOBE, JAPAN

Belts (Food Contact): White, 2, 3
or 4 Ply: F-CON-5L (Belts with
cotton carcasses must have edges
sealed with chemically acceptable
compound.)

PATRICK J. MITCHELL CORPORATION

SEATTLE, WASHINGTON

Freezer Pan: 310E
IQF System Divider: "Fish Fall Out:

MIXING EQUIPMENT COMPANY

ROCHESTER, NEW YORK

Portable Mixers: UNS-A, UNS-.,
UND-.A, UND-.
Mixer: "Lightin" UNAR-., UNAG-..

MO TEC, INC.

MT. VERNON, MISSOURI

Individual Off-Line Pressure Bird
Washer with Chlorinator: TC-100,
C-100

MODERN WELDING COMPANY, INC.

NEWARK, OHIO

S/S Vat: MW-8401, MW-8407, MW-....,

MS-...

JOHN MOHR & SONS - HYDRAHONE DIV.
CHICAGO, ILLINOIS

Neck Cutter: Hydrahone, HPC
Neck Skin Cutter: BNC
Vacuum Nozzle: AVL, VL, WCL, BCL,
DV, HVL, HVL-S
Vent Cleaner: VCN
Cutter: Double Head
"Hydrahone" Tendon Puller: TP-FP
Shrink Tunnel: HST-..
Dri-Line Shackle: DS-1
Automatic Tripper: HST-8000
Tendon Puller: HTP
"Hydrahone" Turkey Hock Cutter
HTHC-3000

MOJONNIER BROTHERS COMPANY

CHICAGO, ILLINOIS

Deaerator: C-..

MOL BELTING COMPANY

GRAND RAPIDS, MICHIGAN

Belting (Food Contact): .LR5/OW,
.R5/5W, .R5/OW, .R3/OW
Belt (direct food contact):
Thermo-King H, 2H15/1W/NV,
3H15/1W/NV, 3R10/OW
Belt (direct product contact):
2R2/OW/U, 1R3/OW/U

MOLDED FIBREGLASS TRAY CO.

LINESVILLE, PENNSYLVANIA

Food Trays: 30., 33.
Tote Boxes: 7-..
Tote Box Lids: 7-....

MOLDEX, INC.

PUTNAM, CONNECTICUT

Polyurethane Solid Round: 1/8" thru
9/16"
Polyurethane V Belting: "A", "B",
"C"
Belts (Food Contact): Moldex Flat
E, T

MOLINE COMPANY

DULUTH, MINNESOTA

Dough Cross Roller: MCR-..
Dough Extruder: 10-10, 10-14
Processing Belt Conveyor: PC-1
Reversible Dough Sheeter: 550, 550B,
550C

MONFORT OF COLORADO

GREELEY, COLORADO

Plastic Belt Product Conveyor: E-101
Conveyor: MGL-...-, MGL-...-

MONO GROUP INC.

SENSEVILLE, ILLINOIS

Lobeflo S/S Pump-..NDM With
Sanitary Type Connections

THE MONTAQUE COMPANY

HAYWARD, CALIFORNIA

S/S Gas Ovens: S115, S115A, S115S,
S136, S236, S2115A, S2115S,
SP115, SP115A, SP115S, SP136,
SP236, SP2115, SP2115A, SP2115S
S/S Electric Ovens: SEK15A,
SPEK15A, S2EK15A, SP2EK15A

MONTICELLO INDUSTRIES

ATLANTA, GEORGIA

Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.

SKOKIE, ILLINOIS

Automatic Product Ejector:
2721-1000
Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.

MANCHESTER, CONNECTICUT

Air Operated S/S Plug Type (with
sanitary type end connectors)
Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.

RALEIGH, NORTH CAROLINA

Salting System
Freezer: PPF
Freezer w/CIP System: CBF
Giblet Pumping & Chill System
Freezer: PFS-60H-2515-F
Poultry Carcass Chiller: MNT-..
Water Overflow Meter: WM-10-G
Heat Exchanger: WRC-...HSS
Continuous Belt Freezer: SMF-....
Giblet Chiller: GS-...MNT
Turkey Chiller: MNT
Nugget Ice Machine: NIM-RA-15T
Ice Maker (Ice Master): NIM-...,
H-..T, NIM-...H-..T, NIM-...H-..
...-T, PIM-...H-..T, PIM-...H-..
...T, PIM-...H-..T
Ice Maker (Ice Master): NIM-....,
NIM-...., NIM-....,
NIM-...., NIM-....,
NIM-....
Ice Maker (Ice Master): PIM-....,
PIM-...., PIM-....,
PIM-...., PIM-....,
PIM-....

Ice Surge/Storage Bin: B-..

MORRISON COMPANY, INC.

ANTHONY, KANSAS

Belts, Food Contact:
OHGR-2 (White)
OHGR-3 (White), OHGR-2MC,
OHGR-3MC, OHGR-3-Tan
Belts (Direct Food Contact):
OHGR-2VG, OHGR-3VG, OHGR-2LG,
OHGR-3LG, OHGR-2LR, OHGR-3LR,
OHGR-3LGM, OHGR-3LRM,
OHGR-3LR-TAN, OHGR-3MC-Tan

MORRISON WEIGHING SYSTEMS, INC.

MILAN, ILLINOIS

Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.

CINCINNATI, OHIO

Internal Alarm: Temperature

MORTON SALT COMPANY

CHICAGO, ILLINOIS

Brinemaker: P-2, EP, EP-2, ES,
FC-1015
Fluitron: QR
Saltab Depositor: SG, G-SH
Liquid Dispenser: FLOCRON, IMCO
Meat Pump: 402

MOYER DIEBEL CORPORATION

AMHERST, NEW YORK

Turnover Machine: E200MPP(A), PM-3,
PM-4
Dough Sheeter: PM-1, PM-2

MRM/ELGIN PACKAGING MACHINERYDIV. OF DOMAIN INDUSTRIESNEW RICHMOND, WISCONSIN

Filling Machine: R-50-V
Filler: 68177
Vacuum Cleaner: Air Vent, 1093

M-TEK INCORPORATEDEAST DUNDEE, ILLINOIS

Vacuum Bag Sealer: Corr-Vac Mark I,
Mark II, Mark III

PAUL MUELLER COMPANYSPRINGFIELD, MISSOURI

Ramsey Transfer Conveyor: #2
Boning Table Conveyor: 3-Belt
Ramsey Food Cooker: #1
S/S Atmospheric Cooker: SCI
Bulk Milk Cooler: RH
S/S Kettles: A, AP
Poultry Chill Tanks: 304-4, 304-5,
409-4, 409-5
S/S Cooler: R.C.
Double Belt Conveyor: PE0001
S/S Belt Conveyor: CPC-....
Meat Tank: MT-01, 304-3
Jacketed Kettle w/Agitator: F
Poultry Dump Cart: DC
S/S Agitated Cooling Storage Tank:
RH-P
Horizontal Storage Tank: "SHW"
Stainless Steel Cooker: RCW
Cook 'N Cool: CNC
S/S Meat Rack
S/S Transfer Cart
Silo Storage Tank: SVW
Falling Film Chiller: FFC
S/S Plate Heat Exchanger: ATIODW
S/S Food Grade Tanks: Porta-Tanks

MULCO ENGINEERINGATLANTA, GEORGIA

Spiral Ham Slicer: W-1D

MULLINIX PACKAGES INC.LOS ANGELES, CALIFORNIA

Sausage Packaging Machine: 810, 812

MULTIPLE SYSTEMS INC.AMARILLO, TEXAS

Tendon Spinner: 2436

MULTIVAC, INC.KANSAS CITY, MISSOURI

Packaging Machine: "Multivac" AG-6,
AG-8, AG-80, AG-800, A200, A-300,
A-400, AB-100, M-8..., M-8..D,
M-72, R-7., R-5..., R-80
Sealing Machine: "Multivac" AG-4,
B-6, BG-6, R-67, R-70, AGW, AGV,
AG-5, B-7, AG-500, AG-900
Rollstock Vacuum Packaging Machine:
"Multivac" M100

MUNSON MACHINERY COMPANY INC.UTICA, NEW YORK

Rotary Mixer: 700-TSS

MURPHY STRST. JOSEPH, MISSOURI

Segmented Tooth Roller: M-15

MURZAN INCNORCROSS, GEORGIA

Sanitary Double Diaphragm Pump:
DL-...-SL, PI-...-SL, PI50DL, PI50SL

- N -

N & W PACKAGING SYSTEMS, INC.KANSAS CITY, MISSOURI

Form, Fill, and Seal Packaging
Machine: PF-111

NALBACK ENGINEERING COMPANY, INC.CHICAGO, ILLINOIS

Rotary Filling Machine
(Powder/Granular) Model:
"Sanifill"-..

NANTSUNE IRON WORKS COMPANY, LTD.OSAKA, JAPAN

Meat Slicer: "High Clean" NHC
Slicer: NHC-U

NATIONAL CONTROLS, INC.SANTA ROSA, CALIFORNIA

Drum Fillers: 22-MCSSF, 22-MTFF,
16-MTFF, 16-MCSSF, 20-MTFF,
24-MTFF
Dual Scale Filling System:
23TFF2-E
S/S Scales: 3207, 3224, 3234,
3250, 3220-10, 3220-25, 3220-50,
220-100, 3260, 3255/58
Scales (with suitable stand):
3230, 3240, 3241
Weight Meter: 5786
Electro scale: 475

NATIONAL CYLINDER GASKING OF PRUSSIA, PENNSYLVANIA

Nitrogen Freezer: (Ultra-Freeze)
2-10, (Ultra Freezer) 2-10-7S,
(Ultra-Freezer) 2-20,
(Ultra-Freezer) 4-30

NATIONAL INDUSTRIAL MFG.BURLINGAME, CALIFORNIA

"Nieco" Broilmaster: 2500-S,
1000-L, 1200-S, 3700-S, 4900-S
Grill Master Belt Grill: MP-38-35

NATIONAL INSTRUMENT COMPANY, INC.BALTIMORE, MARYLAND

Sanitary Filling Valve: SAN-60
Filler Pump: San/T-130

NATIONAL MANUFACTURING CO.WARREN, MICHIGAN

Nickel Plated Pallet: -29

NATIONAL PACKING MACHINERYHINGHAM, MASSACHUSETTS

Cubing Machine: Stew Beefer

NATIONAL TOOL, INC.CONYERS, GEORGIA

Spiral Ham Slicing Machine:
HA-10069

NEBCON MATERIAL HANDLING SYSTEMSOMAHA, NEBRASKA

Vertical Snout Stripper: 733
S/S Offal Hanging Truck: 1910

NELGO MANUFACTURINGWAKURASA, INDIANA

Smoker/Cooker: SS-2

NESTAWAY, INC.CLEVELAND, OHIO

Wire Container "Smokrak":
....NY/CR,SS
Wire Container "Chilrak":
....NY/CR,SS

NESTIER CORPORATIONMILFORD, OHIO

Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Meat Lugs 01-..., 07-..., 11-...,
17-..., 18-..., 04-...
Containers (w/optional lids):
47-....

NEW BRUNSWICK INTERNATIONAL, INC.EDISON, NEW JERSEY

Load Cell Scales (With suitable
stand) DS-6-30, DS-60-30D.
S/S Scale: DS-260
S/S Platform Scale: DPS-8000
Electronic Platform Scale: DS-410

NEW LONDON ENGINEERING COMPANYNEW LONDON, WISCONSIN

Conveyors: 200, 2235-DB, LL-320

PAUL L. NICCOLLSCALIFORNIA, MISSOURI

Pump (Basting): "Bast-Rite" 4

W. A. NICHOLS COMPANYKANSAS CITY, MISSOURI

Sup-R-Clean Food-Veyor: WSC12-24-12,
WSC18-16-12
Gizzard Skinning Machine: 1350-..
Shackle: J-24-C-SS, J-24-E-SS

NIJHUIS INC.

(Formerly NIJHUIS SCHLACTECHNIEK,
LICHTENVOORDE, THE NETHERLANDS)

HOLLAND, MICHIGAN

Nijhuis Automatic Scalding Tank:
"Turn-O-Matic" NTOM-....
Dehairing and Flaming Machines:
"Goliath" NDF-...-D, N-...-D
Moving Top Table w/Washer:
NMTT-...
Multi-Purpose Polishing Machine:
"Nijhuis" NPM-..
Nijhuis Singeing Machine: NSF
"Spitfile" ...
Nijhuis Scalding Tank: NST -...
Scalding and Dehairing Machine:
NHDGE-..., NHDGG-...,

NSLSE-...., NSLSG-....
 Infra-Red Carcass Sterilizer:
 NIFR-....
 Back Fat Sheeting Slicer: 1-A

NIJHUIS SCHLACTECHNIEK
LICHTENVOORDE, THE NETHERLANDS
 Nijhuis Automatic Scalding Tank:
 "Turn-O-Matic" NTOM-....
 Dehairing and Flaming Machines:
 "Goliath" NDF-....-D, N-....-D
 Moving Top Table w/Washer:
 NMTT-....
 Multi-Purpose Polishing Machine:
 "Nijhuis" NPM-..-.
 Nijhuis Singeing Machine: NSF
 "Spitfile" -..
 Nijhuis Scalding Tank: NST -....
 Scalding and Dehairing Machine:
 NHDGE-...., NHDGG-....,
 NSLSE-...., NSLSG-....

NITTA INDUSTRIES CORPORATION (FORMERLY
NITTA BELTING CO., LTD.)
OSAKA, JAPAN F-541
 Belt (Food Contact): White NLG.
 WU-12BK, WU-12AK, CC-7AK, CC-6AK,
 CC-12AK, EC-20B

NITTA INTERNATIONAL, INC.
NORCROSS, GEORGIA
 Belts (Food Contact): WU-6A,
 WU-6AK, WU-12A, WU-12AK, WU-12B,
 WU-12BK
 Clina-12UF, 12CF, 20CF, 30CF,
 07UF, 07CF, 06CF
 Espot-20CC, 30CC, 40CC, 55CC,
 81CC
 WF-07UF, WF-12UF
 Belt (Direct Food Contact): WFS-10
 UF

FRITZ NORBURY CO.
PINEVILLE, LOUISIANA
 Hand Activated Hand Wash Valve
 (Used with proper pressure
 regulator on water supply line):
 FN-100

NORDSON CORPORATION
AMHERST, OHIO
 S/S Pump: 64B
 Spray Gun Assembly: A7A
 Air Elevator for Pump: 64B
 Spray Gun: NPE-2A
 Agitated Hopper: NPE-H3
 Heater: NH-4
 Filter S/S: 161510
 Circulation Valve Kit: 244778,
 244780

NORDSON CORPORATION
NORCROSS, GEORGIA
 Bone Foam/Foam Melt System:
 "Nordson" 130, 150, 170 (Product
 label shall indicate presence of
 "Bone Foam".)

NORMAN MACHINERY COMPANY
NEWARK, NEW JERSEY
 Mixers: 150, 400, BDSL-....,
 BDHL-....
 Hi-Speed Mixers (Impeller and
 impeller drive assembly must be

disassembled daily for cleaning
 and inspection): DS-...., DH-....

NORR ENGINEERING-MANUFACTURING CO.
FORT WAYNE, INDIANA
 Flexible Packaging Machine: Series
 F

NORTHFIELD EQUIPMENT & MFG. COMPANY
NORTHFIELD, MINNESOTA
 Freezer Belt (Food Contact):
 Omni-Grid, Omni-Flex, S, G
 Freezer: Spiral (Acceptance applies
 to the conveyor only. Each
 installation must be reviewed by
 the Equipment Group.)

NORTH STAR ICE EQUIPMENT COMPANY
SEATTLE, WASHINGTON
 Ice Maker: 60, 10, 20, 40, 90
 Ice Rake & Elevator System:
 R15/17-73
 Pneumatic Ice Conveyor: PN-1-73

NORTHWESTERN STEEL AND SUPPLY CO.
OMAHA, NEBRASKA
 Paunch Umbrella Washer: PU-74-1
 Tripe Inspection Rack: TIS-74-1

NOTHUM MANUFACTURING COMPANY
SPRINGFIELD, MISSOURI
 Batter and Breeding Machines: 71-A
 Gas Fired Oven: 363GO
 Fryer (Gas): NF-3410
 Shaker-Sifter: NRDS-14
 Drum Breeder and Batter System:
 NRD-14, NRDB-14
 Fryer (Gas) With Storage Tank:
 NF-....
 Fryer (Electric) With Storage
 Tank: NFE-....
 Continuous Oil Filter: "Filter
 King" NF-....
 Infed Transfer Conveyor: NT-....
 Pack-Off Conveyor: NP-....
 Shuttle Conveyor: NSC-....
 Spreader Conveyor: NSPC-....
 Combination Vat Dumper: NCDV-....
 Conveyor Inspection Trim:
 NCIT-....
 Rotary Blancher: NRBL-....
 Dewatering conveyor: NDC-....
 Conveyor: NC-90-....
 Cooling Conveyor: NCC-....
 Column Dumper: NCD-....
 Lazy Susan: NLS-..
 Preduster: NDP-..
 Batter and Breeding Machine: SK-8,
 SK-14
 Countertop: "Lil Breeder"
 Continuous Fryer Reserve Tank:
 NF-...., NRT-....
 Oven: 3600

NOVEX, INC.
WADSWORTH, OHIO
 Conveyor Belt: "Novitane" FG95A,
 FG-55D, and FG

NU-MEAT TECHNOLOGY
SCOTCH PLAINS, NEW JERSEY
 Conveyor Cuber: "Convey Cuber"

NUNNERY-FREEMAN COMPANY

HENDERSON, NORTH CAROLINA
 Grill: (Electric)
 Kook-Rite Cooker: S-10A, S-20A

NUSS EX-IMPORTS
WESTCHESTER, PENNSYLVANIA
 Grill: (Turmix)

NUTEC MANUFACTURING
ORLAND PARK, ILLINOIS
 Patty Machine: Nutec 1A

NUTRIDAN ENGINEERING A/S
DENMARK
 Bacon Press: IV

NU-VU FOOD SERVICE
MENOMINEE, MI
 Oven: BO-16R

N. V. GEBROEDERS NAEFF
LOCHEM, HOLLAND
 "Naepo" Cutting Boards

- O -

OAKES MACHINE CORPORATION
ISLIP, NEW YORK
 Continuous Mixer: 14MC15A

ODENBERG K & K
SACRAMENTO, CALIFORNIA
 Processor Cooker: 15-....

ODEN CORPORATION
BUFFALO, NY
 Pro/Fill (used w/NEMA 4/12 control
 cabinet): 5000
 Pro/Fill: 3000

OHAS SCALE CORP.
FLORHAM PARK, NEW JERSEY
 Scales: 88..F, 88..Series
 S/S Platform Scale (w/I 20W
 Indicator): WB.., WB..., WBS..
 WBS...

O. H. I. CO.
STOCKTON, CALIF.
 Pole Dumper: PD-6E
 Blender: B2E, B3E, B5E, B15E
 Vacuum Blender: VB2E, VB3E, VB5E,
 VB15E
 Oven: SSH-110
 Tenderizer "Rollo Massage" M-1
 126A
 Drum Dumper: DD18H
 S/S Drum Tumbler: DT18H
 Tumbler-Shaker and Loading
 Assembly: TS-2000
 Tenderizer W/Conveyor: 500
 Turkey Breast Tumbler: TM-5000
 Screw Conveyor Metering Device:
 M-D301

OHIO CREAMERY SUPPLY
CLEVELAND, OHIO
 Sanitary Liquid Holding and Transfer
 Tank: ...GAL

OLD RANCHERS CANNING CO.
UPLAND, CALIFORNIA

"Pulici" Burrito Machine: 471

OLIVER PRODUCTS COMPANY

GRAND RAPIDS, MICHIGAN

Wrapping Machine: 898-SF, 906,
999-NSF, 1016 RR, 906GF, 1080,
1006

Slicer: 797S, 797SG

Trayveyor: 54-...

Transfer Pump: 58-030

Piston Filler: 60-040

Heat Sealing Assembly: 713506,
713561

GEORGE J. OLNEY, INC.

WESTERNVILLE, NEW YORK

S/S Vibrating Screen: 24x..

OLYMPUS CORPORATION

LAKE SUCCESS, NEW YORK

Fibre Optic Scope: 1F13D3-60 (USDA
inspectors at plants using this
device must be trained and be
proficient in its use.)

OMAR DI GUERNELLI IVANO & C.S.A.S

BOLOGNA, ITALY

Tortellini Machine: Omar 540-9P

OMECO-BOSS COMPANY

OMAHA, NEBRASKA

Bagging Table: 1076

Landing Table: 1065

Lazy Susan Table: 1077

Boning Table: 1061-A, 1061

Fat Grinder & Pump Ass'y: 1078

Sheep Viscera Inspection Table: 678
(Sanitized with 180 F. water.)

Cattle Head Flush Cabinet: 689-A

Snout Stripper: 248

Hog Viscera Inspection Table: 218,
219 (Sanitized with 180 F.
water.)

Hog Head Table: 225

Boning Conveyor Table: 1060-A

Tripe Inspection Rack: 713

Meat Tumbler

Head Flush Booth: Sheep

Hide Puller (OMECO-ARMOUR): 711

Fat Conveyor: 1064-A

Vat Dumper: 1125

Tripe Scalding: 643

S/S "V" Type Tripe Scalding: 642

Paunch Table: 682

Belly Roller: 422

S/S Flight Table: 404

Tripe Umbrella: 644

Head Flush Cabinet: 688

Head Work-Up Table: 686

Jaw Puller: 691

2-Section Fat Box: 684

Tongue Wash Tank: 704

Pluck Table: 685

Condemned Head Truck: 692

Head Splitter: 712

Beef Viscera Inspection Table: 670
(Sanitized with 180 F. water.)

Fat Wash Box: 220

Hog Head Splitter: 228

Automatic Hog Head Splitter: 229

Belly Roller: 407

Viscera Separating Table: 221

Meat Wash Table (3 Compartments):
232

Perforated Top Table: 126

Trim Table: 2212

Ham Skinning Saddle: 420

Hog Jaw Puller: 227, 249

Tongue Washer: 240

Shoulder Cutter: 406

Side Splitter: 412

Hog Stomach Opening Table: 223

Rotary Head Flush Cabinet: 689

Bone Saw: 419

Paunch Table: 681

Conveyor: 1064-A, 1064

Screw Conveyor: 1087

Boning Table: 1061-A, 1058-A

Shrink Tunnel: 1074

Dry-Off Unit: 1075

Perforated S/S Top Table: 686-A

Truck: 1606, 1607, 1602, 1603,

1604, 1605, 1608, 1609, 1612,

1613, 1614, 1616, 1618, 1617,

1624

Tongue Hook: 827B

Hide Puller: 702

Dump Bucket (Bottom): 1002

Round Nose Truck, S/S: 1610

S/S Boning Table: 125, 1060

S/S Utility Table: 121

Belly Knife: 421

Square Nose Truck, Galvanized:
1611B

Square Nose Truck, S/S Body: 1611

Sausage Truck: 1600-1601

Hog Polisher: 213, Brush Type 216

S/S Vat: 1100

Beef Carcass Washer: 725

Sheep Carcass Washer: 727

Beef Head Washer: 726

Heart Slasher: 230A

Heart Washer: 230B

Market Truck: 1044 Special

Spike Hog Head Workup Conveyor: 250

Tables: 122, 123, 124

Meat Wash Sink: 202

Chitterling Dewatering Machine: 247

Dyna Jet Tripe Washer: 729

S/S Fresh Meat Trees: 140, 141

Lazy Susan: 218

S/S Poultry Chill Vat: 1101

Metal Slat Trucks: 1626, 1627

Table Model Cut-Off Saw: 424

Gambrel Cord Cutter: 403

Hog Hide Puller: 280 and 280-A

(This is with the understanding
that the puller will be installed
sufficient distance from the
center line of the rail to
preclude contact of the carcass
with the pulling mechanism and
will be operated in a manner to
preclude carcass contamination
from falling debris and other
foreign material).

Wire Mesh Conveyor: 1085

Belt Conveyor: 1057

Ham Cut-Off Knife: 425

Bagging Hopper: 161

Liver and Lung Slasher: 242

Stationary Hog Viscera Inspection
Table: 222

Fat Pump: 1086

Automatic Hog Stamper: 285

Hog Scalding Tub: 205

Final Hog Wash Cabinet: 730

Hog Spray Cabinet: 738

Glycol Chiller: 1084

Electric Stimulator 625A, 625

(Automatic), 625C

Trim Bin W/Discharge Screw: 1088

Pneumatic Divert System: 1059

Rotary Snout Puller: 244

Rotating Head Splitter: 228

Automatic Hog Singer: 215-2

Up-Type Hide Puller: 710

Hog Polisher: 287

Hog Pre-Dryer: 288

Hog Carcass Pre-Washer: 288

Hog Carcass Air Pre-Dryer: 217

OP/TEC, INC.

MILFORD, MASSACHUSETTS

Meat Analyzer: "Lean Machine: LM-1

OSSID CORPORATION

SCOTLAND NECK, NORTH CAROLINA

Stretch Wrapping Machine: 500

OWENS-CORNING FIBERGLASS CORP.

TOLEDO, OHIO

Fiberglass Storage Tanks: MAC,
MDBC, MFBC

OWENS-ILLINOIS, INC.

SAN JOSE, CALIFORNIA

Steam Vacuum Cappers: 46-200

Series, 46-400 Series, 58-200

Series

Gas Flush Tunnel: 10-..

OXY-DRY CORP.

ELK GROVE, ILLINOIS

Metal Detector: MI-1

- P -

PACEMAKER PACKAGING CORP.

ASTORIA, NEW YORK

Bag Loader: 502 S/S

PACHECO, INC.

HACKENSACK, NEW JERSEY

Manicotta/Cannelloni System:

MCS-2-12-6000 consisting of

Dough Sheeter: SH-2-12-6000

Blanching Tank: BT-2-12-6000

Cooling and De-Starching Tank:

CD-2-12-6000

Process Conveyor: PC-2-12-6000

Filler Pump: EK-2-12-6000

Flipper Roller Mechanism:

FR-2-12-6000

PACIFIC PACKING MACHINERY CO.

LOS ANGELES, CALIFORNIA

Filling Machine: VBFV

Proter Vacuum Packaging Machine:
P-90

PACIFIC SCIENTIFIC COMPANY

PORTLAND, OREGON

Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANY

LOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30

Note: Lamp must be used in
accordance with Part 7, para.

7.16(b) of the Meat and Poultry Inspection Manual.

PACK WEST MACHINERY CO., INC.
PASADENA, TEXAS
Piston Filler: 1BPF-SV-PS-69J

PACKAGE MACHINERY COMPANY
EAST LONGMEADOW, MASSACHUSETTS
Packaging Machine: BW-6, TWH-S
Wrapping Machines: 6-U, 6-UE,
6-UES, UE-6A

PACKAGING AIDS CORP.
SAN RAFAEL, CALIFORNIA
Vacuum Sealer: 73VS, ..VS..
"Impulse"
Vacuum Barrier Sealer: 73VBS,
..VBS.. "Hot Bar"
Audionvac: VM 101, 151, 201

PACKAGING EQUIPMENT SALES
IVYLAND, PENNSYLVANIA
S/S In Feed Conveyor: PFM-2000
Horizontal Wrapper: PFM-200
Ameripak Horizontal Wrapper: PFM-50,
PFM-200

PACKAGING RESEARCH CORP.
DENVER, COLORADO
Fillers: PRC-F, PRC-P, .S-...
..S-... .SB-... .SB-... 4PSB,
8PSB
Pressure Regulating Accumulator:
216PR, 300PR
Pressure Regulator: 10PR
Vertical Powered Screw Hopper:
VPSH-H, VPSH-E
"Versaform" Former: VF-...-

PACKAGING SYSTEMS/3M
ST. PAUL, MINNESOTA
Sealing Machine (S-647 "L" Clip
Applicator) 5790

PACKERS DEVELOPMENT CORP.
ROCHESTER, NEW HAMPSHIRE
Air Operated Skinning Knife:
"Padco" 1000

PACKERS ENG. & EQUIP. CO., INC.
OMAHA, NEBRASKA
Neck Pins: RMB-1
FL Type Head Inspection Stand: 1730
Flat Top Tables: FT-...-...
FT-...-... FTBS-...-...
FTBS-...-...
Cutting Board: "Packers" 60750,
60751-E
Maja Skinning Machine: FIM436
Derinding Machine: ESB440, SBA410,
SBA415
Automatic Derinding Machine:
VBA600A, BVA700A
Derinding Machine: ESM-435, VBA-500A
Skinning Machine (membrane): FEM 436
Maja Ice Machine: SA-....
Storage Container: E-....
Evaporator: RVE-....

PACKERS MACHINE AND MFG. CO.
TOLEDO, IOWA
Tripe Washers: SS-... , GSS-...

PACKRITE/TOLEDO SCALE
FRANKSVILLE, WISCONSIN.
Plastic Sealer: 4
Meat Sealer: Poly-Motor-Jaw
Band Sealer: 6000

PADGETT-SWANN MACHINERY COMPANY, INC.
TAMPA, FLORIDA
Conveyor: HBC-...

P.A.L.G.A.
AVIGNON CEDIX, FRANCE
Mini Brochetteur: 36/FF
Auto Brochetteur: 64-FF

PALLET DEVELOPMENT, INC.
AMBRIDGE, PENNSYLVANIA
Plastic Pallet (For Packaged
Product Only): 300

PALMIA, AB
SODERHAM, SWEDEN
Grinder: "Palmia" P-250, P-300,
P-400

STEPHEN PAOLI MFG., CORP.
ROCKFORD, ILLINOIS
"Paoli" Deboning Machines: 19A,
20A, 21A, 19AF, 20AF, 21AF, 19,
20, 21
Deboning and Desinewing Machines:
"One Step" 19, 20, 21, 22, 22-H,
23

PARAMOUNT PACKAGING CORP.
CHALFONT, PENNSYLVANIA
Poultry Loading System: 1500
Pad Dispenser: 1500A
Para-Loader: 2000

J. C. PARDO
BALTIMORE, MD
Combination Tumbler Chiller/Cook
Tank: CKCT/TC

PARK RUBBER COMPANY
LAKE ZURICH, ILLINOIS
Cutting Boards: Cut-Rite, Simona
2000

J. E. PARKER AND COMPANY
EATON, OHIO
Poultry Broth Concentrator: JDC-361

PARKSON CORPORATION
FT. LAUDERDALE, FLORIDA
Rotary Screen: 2000X

PARSONS AUTOMATIC SCALE COMPANY
BERKELEY, CALIFORNIA
Macaroni Scale
Scale Assembly EL-WA

PARTCO, INC.
ORLAND PARK, ILLINOIS
Perforator Cuber: PC-28

PASCO MANUFACTURING INCORPORATED
OCONTO FALLS, WISCONSIN
Belt Conveyor: BC-100

PASTA-MAT, INC.
MASPETH, NEW YORK

Automatic Tortellini Machine:
130-G, 130-G-4
Automatic Ravioli Machine: D-74-G
Heavy Duty Ravioli Machine: HDR-...
Automatic Dough Laminators: APL-...

PASTA WORLD
E. FARMINGDALE, LONG ISLAND, NEW YORK
Tortellini Machines: MGT..P/... ,
AA...
Ravioli/Tortellini Machines:
MGC..P/... , R/N....
Sheeter/Kneader Machines: SA... ,
CA...

PASTEURAY COMPANY
ST. LOUIS, MISSOURI
Ultraviolet Lamp (Non-Ozone):
P-11-20, P-25, P-30-13, P-33,
P-41, P-50, P-72 Note: Lamps
must be used in accordance with
Part 7, para. 7.16(b) of the Meat
and Poultry Inspection Manual.

DICK PATCH INDUSTRIES, INC.
SAN ANTONIO, TEXAS
Mechanical Freezer: "High Flux" 48
Transfer Conveyor: TC-...-...
Water Chiller: IC-...-...
Spiral Freezer: (Acceptance applies
to the conveyor only. Each
installation must be reviewed by
the Equipment Branch), Model
HI-QF-...-...
Spiral Freezer: HI-QF 1200-...-...

PATTERSON INDUSTRIES, INC.
EAST LIVERPOOL, OHIO
Double Core Mixer "Thoroblender
Type A"

PATTERSON-KELLEY COMPANY, INC.
EAST STROUDSBURG, PENNSYLVANIA
Twin-Shell Blender: SB, IB
Zig-Zag Blender: CSS-M
Heat Exchanger: HX-120-67-L2
Plate Heat Exchanger: V-13

PATTY-O-MATIC
FARMINGDALE, NEW JERSEY
Patty Machine: 445 SDA, 800 SDA,
1260

PAXALL CIRCLE MACHINERY
GLEN ROCK, NEW JERSEY
Heat Sealing Machine: "Rychiger"
JP-10
Filling & Heat Sealing Machine:
1716 BK-., 1716 BA-.

PAXALL PARSONS MACHINERY
BERKELEY, CALIFORNIA
S/S Combination Weigher: World Star
14

PBM INC.
IRWIN, PA
Flush Tank Ball Valve: FTH-..

PEARCE AND COMPANY, INC.
DANVERS, MASSACHUSETTS
Band Saw: HS-5M

PEARSON ENTERPRISES INC.

JACKSONVILLE, FLORIDA
Tectron Metal Detector: 5500
Conveyor: 19

PEDCO, INC.
RUSSELVILLE, ARKANSAS
Infeed Separator: PC-200

PEERLESS MACHINERY CORP.
SIDNEY, OHIO
Dough Mixer: MSS-..., MSS-....
S/S High Speed Dough Mixer
HSS-....

PEERLESS METAL FABRICATORS, INC.
BRIDGEVIEW, ILLINOIS
S/S Meat Mold w/Lid

PELOUZE SCALE COMPANY
EVANSTON, ILLINOIS
S/S Scale: 832S, 832SRD, 85S,
810S, 820S, 840S, 1060S, 10100S,
10200S
Electronic Scale: PS-10F, PS-100P,
PS-100PR

PEMBERTON-BOLDT, INC.
DES MOINES, IOWA
Strainer: HS-225
S/S Vacuum Tumbler: VV-....

PEMBERTON FOOD PROCESSING EQUIPMENT
CO., MEMPHIS, TENNESSEE
Deep Fat Fryer: BR-S
Hog Slinger: 1926
Neck Washer: Neck-A-Matic MDM67A,
JM-73A
Hog Polisher: SPB-11
Spreader Conveyor: VB-800
Hydrau Separator: HS-250

J.D. PEMBERTON, INC.
MADISON HEIGHTS, MICHIGAN
"Pemco" Hoist and Dump Cart

PENNSYLVANIA SCALE COMPANY
LEOLA, PENNSYLVANIA
Fan Scales: SI-100-H-U, 1-10-U,
SI-10-U, 40-U, 450-U
Over and Under Scales: DPS-3-U,
D-S-U, D-5-RB-U, D-10-U,
D-10-X-U, D-10-12-X-U, DS-3-U,
DS-3X-U, D-45-U, D-45-X-U,
D-12-U, D-12-B-U, D-20-U, DC-3-U,
DC-8-U, DC-8-S-U, DC-10/50-U,
DC-10/50-X-U
S/S Scale: DPS-10-U
S/S Sanitary Scale: 601-U, 625-U
S/S Bench Scale: DSC-1-20
Electronic Weighing System: 4300
Electronic Load Cell: 6200
Scale: Over/under 4500, 6200
Over/Under Checkweighing Scale:
4700
Scale: 50 "Nema"4
In-Counter Portion Control Scale:
60-W

PER-FIL INDUSTRIES
BURLINGTON, NEW JERSEY
Auger Filler: PF-11, PF-14, PF-14H

PERES ELECTRONIC MACHINES, INC.
ROCHESTER, NEW YORK

Barrel Deheader (Horizontal
Cutting): 3

PETERS MACHINERY CO.
CHICAGO, ILLINOIS
Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE
GAINESVILLE, GEORGIA
Giblet Pump: T-101, S-101
Back and Breast Splitter: GK-101
Back Half Quartering Machine: CC:
184
Giblet Chiller w/Rotary Unloader:
WP-984
Accumulator System: AWS-224
Giblet Dewatering Belt: TW-202
Utility Conveyor: 287

THE PFAUDLER CORPORATION
ROCHESTER, NEW YORK
Superjector: (Titan) CNS-70
Filling Machines: (Piston)
RP-...., C-..., RP-....M
"GlaSteel" Chemstor Tanks: Vertical
CV-....., Horizontal CH-.....

PHILADELPHIA BELTING CO.
FOLCROFT, PENNSYLVANIA
Belts (Food Contact): Hycar CP,
PVC White

PICK HEADERS, INC.
WEST BEND, WISCONSIN
Cooker: SC-....

THE PICKWICK COMPANY
CEDAR RAPIDS, IOWA
"Spin-Pik" Poultry Pickers: JS-1B,
JS-2A
Poultry Scalders: 5A-...
Poultry Scalder: AS with
"Dunkmaster": AD
Eviscerating Table: ET
Poultry Picker: SP
Killing Tunnel: KT
Poultry Pickers: "Spin-Pik" JS-3A,
"Spin-Pik" JS-3ARD

THE PIE-MATIC CO., INC.
CONVERSE, TEXAS
Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.
WATERLOO, ONTARIO CANADA
Vacuum-Stuffer: 2PS-82
Portioner for Ham Filler: VPF-35,
VPF-35P
Clipper Portioner: CP-20
Ham Stuffer: HST-...
Ham Can Filler: PSF-3
Rotary Can Filler: PSF-2
Pullman Can Filler: PLF-12-22
Stuffer: HP-30
Mold Retarder: PR-32
Clipper Portioner w/Clipping
Devices: CPX-25SC
Clipper Portioner: CP20SC
Vacuum Hopper: CVH-101

WILLIAM PINSLEY ASSOCIATES
HILLSIDE, ILLINOIS
Smoking & Cooking Machine: BBQT-200

PIONEER FOOD EQUIPMENT
PENNSGROVE, NEW JERSEY
Stuffer, Model Baader: 702, 703
Hog Scalder-Dehairer: BJ-....,
BM-....
Skinner: AS-..., ASK600/., ASB-....

PITCO MASTERMATIC, INC. (FORMERLY J. C.
PITMAN AND SONS, INC.)
CONCORD, NEW HAMPSHIRE
"Pitco" S/S Frialators: 18, 20, 24,
26, 34, 14
Fryer (Mastermatic) (Economy Line):
600, 700, 800
Fryer (Mastermatic) (Deluxe-Line):
16-24, 18-24, 12-30, 14-24,
16-30, 18-30, 20-30, 22-30,
24-30, 14-30, 24-34
Fryer (Mastermatic) Stainless
Steel: 350, MPE-60
Transfer Conveyor: TC-....
Fryer - S.S. Heavy Duty Frialator:
24-34, 24-54
Conveyorized Filter: MF 836, MF 848

PITTSBURGH BRASS
ERWIN, PENNSYLVANIA
Valve: FTH-..

PIZZAMATIC CORPORATION
SOUTH HOLLAND, ILLINOIS
Sausage Depositing Head & Stuffer:
S-5000
Automatic Sausage Depositor: 500-A
Sausage Depositor: 1500A
Sauce Applicator: 2100A
Double Lane Conveyor: 3000A
Conveyor, Sauce & Sausage
Applicator: SSXID

PIZZA SYSTEMS, INC.
PATASKALA, OHIO
Dough Press: M-3206
Conveyor: 3615

PLANET PRODUCTS CORPORATION
CINCINNATI, OHIO
Frankfurter Loader: PPC-..
Sausage Link Loading Machine: PPC-L2
"Link-N-Load"

PLANT EQUIPMENT FABRICATORS, INC.
LOVEJOY, GEORGIA
Pork Skin Cooker: 1000PSC
Oil Level Tank: 1000-1
Pellet Feeder: 200-PF
Pork Skin Cooling conveyor: 15-CC
Pork Skin Tumbler: 100-PST
Flavor-Salter Applicator: 100FS
Fryer: PEF-....
Incline Conveyor: 250-IC-..
S/S Holding Tank: HT-..., H-10-4-4
Dough Roller Conveyor: ...PEF
Freezer (Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch): Spiral

PLAS-TANKS INDUSTRIES, INC.
FAIRFIELD, OHIO
Fiberglass Polyester Brine Tanks:
815, 1015, 11515, 1220

PLASTECH DIVISION

PENNSYLVANIA PACIFIC CORP.WARMINSTER, PENNSYLVANIA

Plastic Drum: PB-...
 Tank "Bulkitank": MT-...., BV-...
 BVW-..., BTF-38
 "Bulkitank" Lid: BVL-...
 Bulk Liquid Container: LS 330
 Bulktilt: BK-24TW
 Huskies Batch Container: -SBC,
 ..-SBC, ..-NBC
 Bin "Bulkitank": BVDR-40 Rotatable
 Mobile Ingredient Bin: MB-..
 Mobile Ingredient Bin: MB-3+3
 Bin "Bulkitank": BVD-40
 "Bulkitank": BVP-...
 Kitchen Kart: K C-8
 Brine Tank: BVP-46
 Bin: BV-43

PLASTECH INTENATIONAL, INC.WARMINSTER, PENNSYLVANIA

Tank, "Bulkitank": BV-43
 Bulktilt: BK-18TW
 Emulsion Tank: BVDS-...
 Ham Tray: BVT-...

PLASTIC SUPPLY & FABRICATING COMPANYDENVER, COLORADO

Patty Mold

PLUS CONTAINER MACHINERY CORP.WHEELING, ILLINOIS

Closure Machine: CMC, 123A, 123B,
 II-., III-CT, CMC-E
 Comtec Pie Press: 1100
 Hooding Machine: H-I, H-II
 Capping Machine: IVM
 Sealing Machine EFS-..., PBS-8
 Automatic Hooding Machine:
 H-IISL-..
 Bench Heat Seal Machine: UCS-15

POLLUTION CONTROL SYSTEMSCOON RAPIDS, MINNESOTA

Stainless Steel Heat Exchanger:
 16000-141

PORTABLE TOOL & ELECTRONICSINC. AND RYCO PRODUCTS DIV.WARREN, MICHIGAN

Spiral Slicer: 81

PORTCO CORPORATIONVANCOUVER, WASHINGTON

"To Suit" Platform Trucks: 24MP-1,
 PT1943, PT2448, PT-3060

PORTEC INC., INDUSTRIAL BELTING DIV.PADUCAH, KENTUCKY

Belts (Food Contact) White PVC:
 Portec W-10

PORTEC INC., FLOWMASTER DIV.CANON CITY, COLORADO

Power Turn Conveyors:
 S/S AAA-...., S/S AA-....,
 S/S A-...., S/S B-....,
 S/S C-...., S/S LAAA-....,
 S/S LAA-...., S/S LA-....,
 S/S LB-...., S/S LC-....,
 S/S LS..CL.., S/S S..CL..
 Spiral Curve Conveyor:
 S/S AAA-....-SP, S/S AA-....-SP,
 S/S A-....-SP, S/S B-....-SP,

S/S ..CL..-SP

Spiral Lift Conveyor:

S/S AAA-....-SP-....,

S/S AA-....-SP-....,

S/S A-....-SP-....,

S/S B-....-SP-....,

S/S C-....-SP-....,

S/S S/S..CL..-SP-....

H. K. PORTER COMPANYTRENTON, NEW JERSEY

Belts ((Food Contact) White &
 Green: Nitrile

POSS LIMITEDETOBICOKE, ONTARIO, CANADA

Mechanical Deboner: P.D.X.5, P.D.E.
 2500

POSS LIMITEDHAMILTON, CANADA

Deboner: PDX-1, PDL, PDE-500,
 PDE-1500, PDE, PDX-4
 Food Pump: 350-1250, 250-1250

POULTRY FOODS, INC.MODESTO, CALIFORNIA

Transfer Hopper: 20
 Conveyor: CV-2
 Back Trim Conveyor: TR-200, TR-205

POWERMOUNT CORPORATIONPASSAIC, NEW JERSEY

Egg Roll Machine

PRATCO STEEL CORP.BROOKLYN, NEW YORK

Vacuum Packaging Machine: PVS, PVL,
 "Pratco-Vac"

PRECISE TECHNOLOGY & ELECTRONICS, INC.WARREN, MICHIGAN

Spiral Slicing Machine: 81

PRECISION ENTERPRISES UNLIMITED, INC.RAVENNA, OHIO

Conveyor: 3001-...
 Infrared Continuous Conveyor Oven:
 1001-...
 Belt Conveyor: 1201-....

PRECISION FABRICATIONFOREST, MISSISSIPPI

Poultry Cutter: PF-100
 Saw: PF-101 Cutter

PRECO STAINLESS STEEL, INC.WEST PALM BEACH, FLORIDA

Carcass Washer: 22-73
 S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANYSOUTH SAN FRANCISCO, CALIFORNIA

S/S Diaphragm Pump with Sanitary
 Quick Disconnects: P/W 2SFM

PRESTO PRECISION PRODUCTS INC.FRANKLIN SQUARE, NEW YORK

Pressure Regulator: SS-SQ-12
 Brine Pump: WST-A-5
 Brine Agitator (Air Motor): PA-....,
 SPA-...
 Brine Agitator (Electric Motor):
 SPET-...., PEX-...., SPEX-....,

PEC-...., SPEC-...., PET-...

S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANYHOLLAND, MICHIGAN

Ham Boning Machine: F (All product
 inspected for bone fragments by
 establishment after deboning
 operation)
 Poultry Deboning Machine: 1

JACK PRINCE, INC.GAINESVILLE, GEORGIA

Prince World Poultry Deboning
 Machine: I, MARK III, MARK V
 Horizontal Deboner: 331
 Mechanical Deboner: 221, 332
 Comminuted Meat Deaerator: 325
 Mechanical Deboner: 110
 Pump & Hopper Assembly: 30

PRINCO INSTRUMENTS INC.SOUTHAMPTON, PENNSYLVANIA

Sanitary Sensor Flange: L651, 652,
 661, 662

PRITCHARD SALES, INC.ATLANTA, GEORGIA

"Graham" Automatic Neck Breaker:
 GANB-100
 "Systemate" Automatic Eviscerator
 (Manual positioning of viscera
 for inspection necessary):
 121042. (Surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180 F. water or 20 ppm residual
 chlorine at point of use.)
 "Systemate", Automatic
 Eviscerator: MK-V (Manual
 positioning of viscera for
 inspection necessary. Surfaces
 of machine contacting carcasses
 must be sanitized between each
 use with 180 F. water or 20 ppm
 residual chlorine at point of
 use.)
 RAP Belt Conveyor: 05000
 Automatic Bird Unloader: 31335
 Oil Sac Cutter: GAOS-200
 Conveyor Saw Table: 113069
 Giblet Chiller: RAPGC-2, RAPGC-2R
 Neck Skin Cutter: P-2000
 Line Divider: GLD-300, GLD 300A,
 GLD-300 B
 Breeding Machine: CB-80
 Eviscerating Line Shackle: RBES-304
 Kill Line Shackle: BKS-304
 Picking Machine: CH-6/, CE-6/.
 Automatic Poultry Killer: WAK-101
 Hand Gizzard Peeler: 71RAP
 Inside Outside Final Bird Washer:
 Mark II
 Auto-Cone Breast Deboning System:
 CCGD1
 Gizzard Harvester: M-1
 Leg Processor: LP-1
 Cone Deboning Wheel: CCB1-5
 Turkey Oil Sac Cutter: GAOS-200T.
 (If used prior to inspection
 station, surfaces contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or a solution of 20 ppm

residual chlorine at point of use.)

Cone Deboning Wheel: CCBD-T
(Suspended from ceiling.)
Neck Skinner Machine: NS-1001
Gizzard Defatting Machine: NGW-1C
Automatic Opening Machine: "Mark"
III, "Mark" III-.. (Surface of
machine contacting carcasses must
be sanitized between each use
with 180 F. water or a solution
of 20 ppm residual chlorine at
point of use.)

Breast Filet Compressor: BFC-1
Front Half Portioning Machine:
PFMBP-1A

Gizzard Tenderizer: GTM-100
Rear Processing Machine: PRPMLP-1A
Thigh, Drum Processing Machine:
PTDMLS-1

Automatic Parts Machine: APM-22
Automatic Cut-Up Machine: APM-22
Picking Machine: NP-../.
Saddle-Cut Machine: PSCM-HM-1-00
Automatic Wing Portioning Machine:
6000

Automatic Neck Breaker: "Mark" 16
Shackle: ICS-312-2

Automatic Breast Filet Machine:
1200

S/S Poultry Scalders: PSHE-4200
Over/Under Cone Deboning Conveyor:
OU-CD-18

Giblet Wrap Machine: "SYS"-3
Inspection Stand: ALP-2436

PRITTY/PAK, INC.

INDIANAPOLIS, INDIANA

Overwrap Machine: "Hanagata"
HP-...-S, HP-...-G

PROCESSING AND PACKING EQUIPMENT AND SUPPLIES, FULLERTON, CALIFORNIA

Tripe Washer: 02-32-...-

PROCESSING MACHINERY & SUPPLY

PHILADELPHIA, PENNSYLVANIA

S/S Ingredient Feeder: HCPF-2

PROCESS ENGINEERING & FABRICATION, INC., AFTON, VIRGINIA

Mixer-Blender: 106-02-01

Oscillating Shuttle Conveyor:
D-108-01-10

Oval Motion Carrier: D-100-01-25

Butter Sauce Dispenser: D-100-02-60
Cooking Oil Filter: D-202-01-..

PROCESS EQUIPMENT CORPORATION

BELDING, MICHIGAN

S/S Holding Tank (Open top): OVC-D

S/S Holding Tank: OVS-D

Cooker-Cooler-Mixer: JHR-3

Fiberglass Tanks: CVS-D-...-.....

Plastic Tanks: OVS-D-...-.....

"Low profile" Cooker/Cooler Mixer:

JHR-60, JHR-150, JHR-200,

JHR-300, JHR-500, JHR-1000

(Acceptance based on readily
removable agitator shaft for
daily cleaning and inspection.)

Low Profile Half Round Blender:

HR-60, HR-150, HR-200, HR-300,

HR-500, HR-1000 (Acceptance based

on readily removable shafts for
daily cleaning and inspection.)

Ball Valve: BF-100

Blender/Cooker: JHR-...., HR-....

Tank Kettle: JOVC-...

PROCESS INDUSTRIES, INC.

OMAHA, NEBRASKA

Hide Stripper: BLUE-0X

PROCESSOMATIC, INC.

WEST PALM BEACH, FLORIDA

Divider: "D"

Interleaver Machine with STOP/GO

Conveyor: BB

Stacker Machine: CC

PROCESSOMATIC LIMITED

SCARBOROUGH, ONTARIO, CANADA

Stacker Machine: C

Interleaver Machine: B

Patty Marker: A

Ground Meat Transport Conveyor: G

PRODUCT INC.

RACINE, WISCONSIN

Vat Dumper: A, B, C, BT, DD

PRODUCTION SYSTEMS INC.

DALLAS, TEXAS

Meat Compress (Ham Stuffer): 9-12

PROPAC INDUSTRIES INC.

FULLERTON, CALIFORNIA

Returned Goods Table: 600

Steak Cutting Table: U-4000

Boning Table: B-4000

Smokehouse Cages: SC-...., 08-05...

Smokehouse Trees: ST-...., 08-06...

Cutting Tables: 3306, 3306-S,

11-01-.., 11-02

Shelf Trucks: 4815, 5813, 5814,

5833, 5834, 5835

S/S Paunch Table: 02-29--

Meat Storage Bin: 01-08

S/S Paunch Truck: 02-28--

Paunch Truck S/S Pluck Pan: 02-28--

Vertical Lift Truck: 05-08

Tripe Umbrella: 02-33--

S/S Drum: 01-01--

Drum: 01-01--

S/S Meat Trucks: 05-0., 05-0..

Galv. Meat Trucks: 5680, 5002,

5350, 5500, 5355, 5011, 5012

Tripe Hanger: 020

S/S Paunch Table: 730

S/S Offal Truck (with removable S/S

Drip Pan): S6376

S/S Meat Trees: 03-02--

Galv. Meat Trees: 6110, 6112, 6210,

6212

Adjustable Shelf Rack (with Solid

Shelves): 10--

S/S Cattle Head Flush Booth:

02-20--

Flat Bed Truck (with solid bed):

05-10--

"Pro-Pak" Patty Mold Plates: 1400,

1500

Vacuum packaging Machine: VM2/NU,

VM3/S-NU, VM5/2, VM-B2

Multideck Freezer: MD-....

Broiler: BGF-....

CO2 Snow Hood: 12-03--

Deep Fat Fryer (w/Hydraulic Liftout
Conveyor): 12-....

Overhead Bone Conveyor: BC-....

Moving Top Boning Table: BT-....

Dual Stuffing Horn: 12-04--

Conveyor: TC-....

Wire Belt Transfer Conveyor:

WC-....

Pre-Cool Conveyor: PC-....

S/S Conveyor: AC-....

Oil Storage Tank: 12-18--

Continuous Oil Filter: 12-17--

Convection Broiler: 12-06--

Buggy Lift Dumper: BD-...

Screw Conveyor: SC-....

PROTECON SYSTEMS B.V.

OSS HOLLAND

Pickle Injector: Protecon PI-...,
PI-...-S

Meat Recovery System (Bone Press):

Protecon MRS-..., MPD-..

Meat Tumbler: Protecon MU-..

Vacuum Meat Press: Protecon

VP-24-NVL

Tenderizer: Protecon PMT-41

Pickle Injector: Protecon PI-440

Deboner: PAD-10, PAD-...

Pumping Machine: 162.H

PROTEIN FOODS INC.

GAINESVILLE, GEORGIA

Deboning Machine: "Sepromatic" 2A

Filter: 3502

PRYOR PACKAGING MACHINERY

DALLAS, TEXAS

Bulk Filler: PPMC-150-...

Metering Pump: MP-...

Dispensing Valve: DV-...

PUMPS AND PIPES INC.

RICHARDSON, TEXAS

S/S Diaphragm Pump with Sanitary

Quick Disconnects: P/W25FM

PURALATOR TECHNOLOGIES

NEWBERRY PARK, CALIFORNIA

7 Element Filter Housing:

62-10685-TAB

PUREX CORPORATION

WILMINGTON, CALIFORNIA

Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY

OMAHA, NEBRASKA

CO2 Chiller (Continuous): 12-24

Hot Water Tempering Cabinet:

AM-1001

- Q -

QUALITY FABRICATORS INC.

HARRISON, ARKANSAS

S/S Tank: TX 101

Belt Conveyor w/Washer: BC 101

Boning Conveyor w/Cutting Boards:

SC-101

Screw Conveyor: CC-101

QUALITY MAPLE BLOCK COMPANY

NEW YORK, NEW YORK
Cutting Board (Polysan): Qual San,
B50-20R

- R -

RAMACCIOTTI EQUIPMENT CO., INC.
OMAHA, NEBRASKA

Carcass Lugging Buggies: M371-1,
M310-2, M310-3

RAMSEY ENGINEERING

ST. PAUL, MINNESOTA

Check weigher-Classified: 400
Series, 500 Series, 1200 Series,
1700W, 1700 S/S, 2000 W,
2000 S/S Series
Sorting Conveyor, Channelizer: CH
Metal Detector (For Unpackaged
Product): 60 series, 70 series,
80 series, 90 series
Checkweigher: Mark II, Mark IIA,
Mark III
Weigh Table/Conveyors: Frame 22,
Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING
COMPANY, LIBERTY, MISSOURI

Vertical Hydraulic Hog Skinner:
101

RANK INDUSTRIES, INC.

DES PLAINES, ILLINOIS

Metal Detector: MD...

RANK PRECISION INDUSTRIES, INC.

DES PLAINES, ILLINOIS

Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY

MARION, IOWA

"Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO

OAK BROOK, ILLINOIS

Conveyor: RSC-4655-D

RAPSCO INDUSTRIES

DALLAS, TEXAS

Pork Skin Sizer Breaker: PSB 1872
Incline Conveyor:I

RAQUE FOOD SYSTEMS, INC.

LOUISVILLE, KENTUCKY

Spreader Valve: SV...
Rotary Head Filler: RHF-100
Cheese Filling Machine: CF-200
Conveyor: SL-..., DL-200,
TC-....
Piston Filler: PF...
Rotary Pump Filler: RPF-...
Vegetable Filler: RVF...
Transfer Pump: TP-P-., TPF
Lidder-Closer: LC-...
Blender: BL...
Packaging Machine: DPM,
HS-...., HS-....
Wrapping Machine: FW...
Cheese Dispenser: CF-....
Sauce Dispenser: WF-....,
WF-....
S/S Air Conveyor System: AC-....

Topping Machine: TU-....
Bucket Conveyor: BC-....
Traveling Filler Head: TH-....
Traveling Valve Mount: TH-....
Transfer Conveyor: SN-....
Vibrating Conveyor: VC-....
Two Belt Return Systems:
RS-....
Steam Tray Closing Unit:
CL-....
Conveyor: DL-...

RASMUSSEN AND ASSOCIATES

LODI, WI

Smoke House: 800
Brine Chiller: BC-...

RAVAN PRODUCTS

GAINESVILLE, CALIFORNIA

Inspection Stand: RP101
Belt Conveyor: 101
Final Inside/Outside Bird Washer:
100
Neck Skinner: 6000
Box Icer: 101
Marinator: 650

RAVEN INDUSTRIES

SIOUX FALLS, SOUTH DAKOTA

Fiberglass Tank (For brine or water
only.)

RAYTHEON COMPANY

WALTHAM, MASSACHUSETTS

Microwave Oven: QMP-1679-...,
QMP-2103
Microwave Oven (Batch Type):
QMP-1879.

M. REBIZZO AND COMPANY, INC.

SAN FRANCISCO, CALIFORNIA

Ravioli Machine: 30A
Mixer: G

RED ARROW PRODUCTS COMPANY

MANITOWOC, WISCONSIN

Smoke Cabinet
Atomizing Liquid Smoke Systems:
200, 500, 100

REDINGTON, INC.

BELLWOOD, ILLINOIS

Wrapping Machine: Type M

RED VALVE CO., INC.

CARNEGIE, PENNSYLVANIA

Air Operated Sanitary Type Pinch
Valve: 2606

REED OVEN COMPANY

KANSAS CITY, MISSOURI

Utility Proof Box: 38x44

E. W. REESE

WHITTIER, CALIFORNIA

Grinder Heads: 17"x9" & 14",
31"x24"
Grinder Heads: 24" x 20", 31" x
24", 38" x 20."

REFRIGERATION ENGINEERING CORP.

SAN ANTONIO, TEXAS

"RECO" Water Chiller: WC-...
Self Contained Product Freezers:

RP-..
Self Contained Product Freezing
Tunnel: DP-3
Continuous Meat Freezer: CMF-..
Liquid Chiller: LC-....
Plate Water Chiller: RWC-....
Refrigerated Water Chiller:
RWC-....
Water Chiller: RFWC-....
Spiral Freezer: SR-....

REGAL PLASTICS COMPANY

KANSAS CITY, MISSOURI

"Tote" Food Containers: RT27-16-8,
RT18-11-1/2-4-1/4
"Regal-Tote" Food Containers:
RT-28-28-1, RT-25-13-4,
RT-24-12 1/2-6, RT-27-17-6, (will
withstand temp. to 250 F.)
"Regal-Tote" Food Container Lids:
RTL-25-13, RTL-24-12 1/2,
RTL-27-16 (will withstand temp.
to 250 F.)
Meat Pans: RT-16-8-3, RT-17-8-3,
RT-18-9-3
Plastic Tray: RT-24-5-1
Plastic Meat Tray: RT-24-4-1
Plastic Meat Tray Lid: RTL-24-5

REICH GMBH AND COMPANY, KG

WEST GERMANY

S/S Smokehouse: UNIGAR-....

ROBERT REISER & COMPANY

CANTON, MASSACHUSETTS

Loader
S/S Dump Cart
Can Filler: F.K.F.
Vemag Stuffer: - G-250, R117S
Seydelman Cutter: K-...
Deboner (Bibun): 16, 18
Raw Poultry Deboner (Bibun): 15
Cooked Poultry Deboner (Bibun): 15
Seydelman Grinder: CS-160
Vemag Continuous Stuffer: 1000-S,
1000-S-2, 2000-S, 1000-S-3,
3000-S, 3000-S-1, 3000-S-2,
3000-S-3 (with stainless steel
screws and screw holders.)
Holac Automatic Dicer: 1, 10,
Holette A
Poultry Meat Strainer: SUM-420
Deboner: SK-1
Conti-Cooker: 60-..S-., 60-..N-..
Cooked Leg Deboner: RB
Reiser Neck Skinning Machine: NS-2
"Salco" Blender-Mixer: PMB-....
"Reiser" Skin Dewatering Machine:
SD-2
"Vemag" Smokehouse: HCS-2
Shishkabob Skewer Machine: 687
Continuous Vacuum Stuffer: "Vemag"
500
Automatic Dicers: "Holac" VA,
"Holac" 1, "Holac" 10, "Holac"
HA-121
Dicers (with suitable stand):
"Holette" A, "Holette" 19,
"Holette" 21
Vacuum Packaging Machines: VM-...
Vemag Continuous Stuffer: 1000DC,
3000DC
Injector: FGM-...
Grinder: WD-114

Vemag Ham Filler: 660
 Vacuum Meat Tumblers: TU-....
 S/S Vacuum Tumblers: VMT-....
 Holac Slicer: 26/66, 26/74T
 Vacuum Packaging Machine: "Dixie
 Vac Modular" MOD-..., "Dixie Vac"
 DV-..., "Dixie Pak" DP-...
 Boneless Meat Tenderizer: "Fomaco"
 FGM 810T
 Automatic Feed Grinder: AU-200,
 AU-200B, AG-160 & AG-160B
 Rotoclaw: Mark II
 Ham Softening Machine: HSM-1200
 Vemag Continuous Stuffers: ROBOT
 700, 2000DC
 Emulsifier: "Convair" 76
 Screw Conveyor: RSC-D-...-L-...
 Vemag Continuous Stuffer: 4000 DC

REMCO PRODUCTS

ZIONSVILLE, INDIANA

Karttub: 6901

Tub: 6911

Aero-Tote Tub w/Drain: 6921

REMCON PLASTICS, INC.

CONSHOHOCKEN, PENNSYLVANIA

Plastic Bulk Handling Bin w/Drain:

TR-36, TR-46, TR-48, TR-30, TR-40

Plastic Bulk Handling Bin w/Drain:

TR-33, TR-39S

RENNCO, INC.

HOMER, MICHIGAN

Packager: 201

RENO ENTERPRISES

HUTCHINSON, KANSAS

Extruder: 200

Conveyor: 100

Metal Detector Conveyor: 110

Vacuum Blender: 350-..., 350-....

Wire Mesh Belt Conveyor: 250-....-...,
300-....REPCO ENGINEERING INC.

MONTEBELLO, CALIFORNIA

Heat Exchanger: 10-6-120

RESEARCH DEVELOPMENT & MANUFACTURING

CO. COLUMBUS, OHIO

Breeder: BRC-001, BR-2400, FD-001

Conveyor: CA-001, PTC-001

Egg Dip: ED-001, BD-005

Poultry Cutting Line: PCCL-001

Wing Cutting Machine: WC-001

Inspection Conveyor With Continuous
Belt Washer IT-1

Marinators 1, 2

Poultry Breast Deboner: CFSB-1

2-Tiered Belt Conveyor: IT-5

3-Tiered Belt Conveyor: IT-5

Single Drum Marinator with Drain
Table: MARR-1

Automatic Breeder: VBS-1

Trayed Product Conveyor: C-CO2

2-Tiered Conveyor: C-LTB

S/S Sifter: RS-1

S/S Belt Conveyor: C-481

Poultry Skinner: SK-1

Thigh Deboning System: CFSLT-2
(Deboner and Conveyor)

Automatic Poultry Stripper: GNG-1

Thigh Deboner: CFS-LT-3

Poultry Breast Deboner: CFS-B

Leg & Thigh Deboner: TKD-1 2

Breast Deboner: BFP-1

RESEARCH & DEVELOPMENT PACKAGING

CORP., LEBANON, NEW JERSEY

Rotary Form, Fill, Seal Machine:
RFFS-...RESEARCH PRODUCTS COMPANY

MADISON, WISCONSIN

Matting: Neotex

RESINA AUTOMATIC MACHINERY CO., INC.

BROOKLYN, NEW YORK

Screw Cap Machine: S-...-MP

RESINFAB CORP.

BELDING, MICHIGAN

Salt Dissolver: 106MC

REXHAM CORP./BARTELT MACHINE

SARASOTA, FLORIDA

Filler: DT-NP

Bartelt Intermittent Motion

Packager: IM

Packaging Machine: IMV-...S,

IMR9-14SS

Packaging Machine, Form, Fill,

Seal: Bartelt Eterna DA-....S

REXNORD, TABLE TOP CHAIN DIV.

MILWAUKEE, WISCONSIN

Package Product Only: 820, 821, 831,
SS815, SS881, LBP821, LBP882,
LBP883, 4705, 4706, 4707, 5935,
5936, 5997Food Contact: 843, 863, 879, 879T,
880, 880T, 882, 882T, 963, 1700,
1701, 1701T, 1873, 2500, 2873,
3873, 5966, 5996, 5993, 5912,
4809, 4803, 4802, 4812REXROTH INDUSTRIES, INC.

LAPAZ, INDIANA

Meat Tumbler: T-660

Poultry Chiller: C-400

Conveyor: 2D-500

REYNOLDS ELECTRIC CO.

MAYWOOD, ILLINOIS

"Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS

WINSTON-SALEM, NORTH CAROLINA

Poultry Deboner: MARK IV, MARK V

REYNOLDS METALS CO.

RICHMOND, VIRGINIA

Vertical Primal Wrapper: VW-1

Primal Wrap: HW-1

Reyon Closing Machine: 221A

Belt Sealer: TC-1

Case-Redi Wrapping Machine: W-1

Rotary Pouch Filler: 100

Heat Sealer: "Reyon" 103

RH PACKAGING SYSTEMS, INC.

CLEARWATER, FLORIDA

Portion Control Filler System:
1000, 2000RHEON AUTOMATIC MACHINERY COMPANY

POMPTON PLAINS, NEW JERSEY

"Rheon" Encrusting Machine: 207SS,
207DD, 208

Pile-Up Table: PC-....

Flour Duster: DF-....

Stretchers: SM-....

Flour Sweeper: FV-....

Laminator: MM-...

Encrusting Machine: 207SD

J. E. RHOADS & SONS

NEWARK, DELAWARE

Right Angle Conveyor: JER-1702-RC

Belts (Food Contact): 1R30WU,

2R30WU, 2L40WS, 2R70WS

RHOADS MIDWEST DIVISION

GRAND RAPIDS, MICHIGAN

Belts (Food Contact): 2R0/O,

2R5/5W, 2LR5/OW, 2R7/OW, 1R3/OW

WALTER B. RICHTER COMPANY

WONDER LAKE, ILLINOIS

"Rockford" Filler: A, B, C, CL

RIETZ DIVISION, BEPEX CORPORATION

SANTA ROSA, CALIFORNIA

Thermascrow Cookers: TL-9, TL-12,
TL-16, TL-24, TL-30, TL-36,
TL-46K, TL-46Prebreakers: PB-15 Sanitary Design,
PB-12-K5A3, PB-24-K5A3...,
PB-15-K5A3, PB-10-K5A3..Disintegrator: RP-Diameter-K,
RA3-Diameter-K, RA2-Diameter-K,
RAT-Diameter-K

Formulating Conveyor: C-18K-2222

Vacuum Mixer Blender:

RSV-Diameter-K

Extractor: RE-Diameter-K

Self Feeding Pump Conveyor: C-9

Thermascrows: TC-Diameter-K,
TLJ-Diameter-K, TJ-...K....

Screw Loader: C-Diameter-K72

Covered Screw Conveyor:

C-Diameter-K32

Uncovered Screw Conveyor:

C-Diameter-K22

Mixer-Blender: RS-Diameter-K....

Blender w/Steam Diffusers:

RSD-Diameter-K-....

Grinder: MT..X.

Sanitary Food Pump: 803D, 808D

Belt Drainer: RBD-30

Covered Screw Conveyor: C-24-K-2210

RMF STEEL PRODUCTS COMPANY

GRANDVIEW, MISSOURI

Frozen Meat Conveyor: FB-100

Vat Dumpers: 100, 110

Belt Conveyor: 210

Belly Roller: 200

S/S Product Hopper: CT600

S/S Tables: UT50, WT075, UT-....,
TS-....

Meat Conveyors: FMC-....,

FFD-...., TTC, FFDR-....

Meat Tub Dumpers: D-....

Metal Detector Conveyors: MDC-....

Meat Trucks: MV-....

Screw Conveyors: SC-....

Screw Loader: SCA-....

Bagger: 620
 S/S Smokehouse Truck: ST-1
 Mixer-Blender: 28-....
 Patty Stacker: PS-6
 Cutter/Mixer: RS-...
 Bone Chip Remover: RMF-Tresomat
 Chamber Vacuum Machine: HRI-20
 Vacuum Tumbler Blender: VMM-.....
 Vacuum Packaging Machine: "SNORKEL
 VAC" SV 45, SV-60
 Skinner: AS-...
 Vacuum Tumbler System: G.E.T.-....
 Automatic Skinning Machine: AR-50
 Hydraulic Knife: Cutty-...,
 Format-..., Standard-...
 Loaf Browner: LB-50
 Vacuum Packaging Machine: "Snorkel
 Vac", SV 453 and SV 603
 Margurit Starflaker: 3

ROBOT COUPE USA, INC.
JACKSON, MISSISSIPPI
 Food Chopper-Mixer Blender: R25T

ROBBINS & MYERS INC.
SPRINGFIELD, OHIO
 Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENT
NEWARK, NEW JERSEY
 Vacuum Tumbler IPF 2200
 Lift Dumper: IPF-2500
 Vacuum Blender: IPF-...

ROBERTSHAW CONTROLS COMPANY
FT. WASHINGTON, PENNSYLVANIA
 Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANY
MARION, ILLINOIS
 Smoker-Cooker: BBR-79-SS,
 BBR-700-SLSE-U
 S/S Smoker-Cooker: XLR-1600-4,
 XLR-1600, XLR-1400-SLSE-U,
 XLR-1600-4-U
 Vacuum Packaging Machine: "Henkovac"
 5000, 1000 thru 3000
 Vacuum Packaging Machine: 2000T,
 4000

A. K. ROBINS INC.
BALTIMORE, MARYLAND
 Elevator Screw: 7504-17
 Rotary Blancher: AK
 Inspection Conveyor: ST
 Blancher: HWB-...
 S/S Destoner: DD
 Pasta & Rice Rinser: RR-30-..
 Vibro Breeding Unit, Consisting
 of: Drum Breader-Duster, Model
 DBRS; Vibratory Breeding Machine,
 Model VB; Batter Machine, Model
 BM; Drain Conveyor, Model DC.
 Pressure Cooker & Vacuum Cooler (For
 vegetable processing only): RHR

ROHM & HAAS
PHILADELPHIA, PENNSYLVANIA
 Cutting Board (Plexiglas):
 G-Unshrunk, W-7508

RONCO MANUFACTURING OF GOLDEN VALLEY
MINNEAPOLIS, MINNESOTA
 Piston Filler: F30

Transfer Pump: P30
 Fillers: F40, F40PF, F30B, F40B
RONDO INCORPORATED
HACKENSACK, NJ
 Dough Sheeter: "Rondo" 5/4-604A,
 5/4-603B, SMK64, SMK63
 Dough Sheeter: "Quattro"
 10-C-800-L-001
 Dough Sheet Former: TBF
 Dough Sheeter: "Quinto" PQC 613333
 Rono Make-Up Table: MUT-603-...
 Rotary Rack Ovens (Electric & Gas):
 MPR-10LT, MPR-..., MPR-2/..

ROSE FORGROVE INC
ELMHURST, ILLINOIS
 Vacuum Packaging Machine: RF-255,
 250, 251

ROSE METAL PRODUCTS, INC.
SPRINGFIELD, MISSOURI
 S/S Vat: 433
 S/S Conveyors: RMP-...-WB-...,
 RMP-...-WB-... (CO2),
 RMP-...-WB-EXT-... (CO2),
 RMP-...-FGB-ST-...,
 RMP-...-FGB-WT-...,
 RMP-(2)-...-FGB-ST-...,
 Double Conveyor: RMP-...-FP-...(2)
 S/S Wire Belt Conveyor:
 RMP-...-WB-...C&H

LOUIS A. ROSER
SALT LAKE CITY, UTAH
 Liquid Freezer: R
 Table: AS
 Belt Freezer: IQF-BF-40

ROSISTA INC.
WOODDALE, ILLINOIS
 S.S. Butterfly Valve:
 FB920-4-PA-04-04

CHARLES ROSS & SON CO.
HAUPPAUGE, NEW YORK
 Motionless Sanitary Mixer: LLPD,
 LPD
 Mixer/Emulsifier: 525
 Mixer: EM-..., EM-....

ROSS INDUSTRIES, INC.
MIDLAND, VIRGINIA
 Tenderizer: 501, TC-700, 601
 Slicer: 950, 925
 Seasoning Injector: 710
 Superform Press: 719, 720
 Air Purifier: Microban 1200 w/G.E.
 G-30T8 Lamps
 Dicer: 711, 714
 Meat Forming Press: Uniform 914
 Mechanical Tenderizer: TC-700M
 Portion Slicer: 990A
 Vacuum Tumbler: 1100
 Band Saw Slicer: 990S
 Band Saw Autocut: 800
 Horizontal Form/Fill/Seal Machine:
 550
 Slicer: 950-..
 Tenderizer: 650-A

ROSS-TEMP DIVISION, SCHNEIDER METAL
MANUFACTURING CO., CHICAGO, ILLINOIS
 Ice Makers (Use w/Accepted Storage

Bin): RF-1051-UF-SS-DA
 Ice Makers (Use w/Accepted Storage
 Bin): RF-1051-UF-SS-W-DA,
 RF-1251-UF-SS-DA,
 RF-1251-UF-SS-W-DA,
 RF-2051-UF-SS-DA,
 RF-2051-UF-SS-W-DA
 Ice Makers (Use w/Accepted Storage
 Bin): RF-600-UF-SS-W-DA,
 RF-951-UF-SS-DA,
 RF-951-UF-SS-W-DA,
 RF-1251-UF-SS-DA,
 RF-1251-UF-SS-W-DA,
 RF-2051-UF-SS-DA,
 RF-2051-UF-SS-W-DA,
 RF-952-UF-SS-DA

ROTOCAST PLASTIC PRODUCTS, INC.
MIAMI, FLORIDA
 Bulk Box-Natural: 30
 Bulk Box Stack Lid-Natural: 30
 Bulk Box - Blue: 30
 Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES
NORCROSS, GEORGIA
 Form, Fill, and Seal Packaging
 Machine: VPU-..., VPM-...,
 MVP-..., MVP-...K

ROYAL FILTERS
SPRINGFIELD, MISSOURI
 Continuous Oil Filter: Knight-...,
 PRINCE 18-..., KING 24-...

ROYAL SUPER-ICE COMPANY
SAN LEANDRO, CALIFORNIA
 Zero-Pak

RSI INDUSTRIES, INC
ROCHESTER, MINNESOTA
 P/M Orbital Dispensing System: 8200
 P/M Ice Dispenser: D130, D200, D260,
 D330

RTM, INC.
MEDFIELD, MASSACHUSETTS
 Grinder: 130E, 150E
 Auto Mincer & Mixer: TM-180
 Patented Mincer & Mixer:
 TM-180.180
 Open Mixer:
 Vacuum Mixer:
 Cube Back Fat Scolding Unit:
 Pre-Breaker: SG-201, SG-202
 Pickle-Injector: N-138-SL
 Continuous Vacuum Stuffer: IC/4
 Cube Dicer Machine: 5001
 Conveyor Belt: 2001, 2, & 3
 Pivoting Conveyor: 1881
 Salt Distributor: 4001

RUBBERMAID COMMERCIAL PRODUCTS
WINCHESTER, VIRGINIA
 Food Box Lid: 3502, 3510, 3616,
 3590, 3591, 3592, 3300
 Food Box: 3500, 3501, 3508, 3509,
 3690, 3691, 3693, 3695, 3300
 Plastic Containers, Small Round,
 w/Lids: 2600 Series
 Cutting Board: 33-., 34
 Rack/Cart: 33-., 34..
 Plastic Boxes w/Lids: 3500 Series,
 3600 Series, 17-.,

Plastic Containers or Drums w/Lids:
2600 Series
Platform Truck (with removable cover): 44..., 44..., 44...-05
Tote Box: 624
Tote Box Lid: 625
Ingredient Bin w/Lid: 36.. Series
Utility Cart: 3355
Ingredient Bin w/Lid: 2600
Food Box and Lid: 3300
Food Box With or Without Lids:
33..., 35..., 36.. Series
Plastic Containers With Lids: Small Round 26.. Series
Cutting Boards: 33..., 34.. Series
Rack Carts: 33..., 34.. Series
Plastic Box w/Lid: 17..., 33..., 35..., 36.. Series
Plastic Containers or Drums w/Lids: 26.. Series
Platform Truck: 44... Series
Ingredient Bin w/Lid: 36.. Series
Utility Cart: 3355
Measuring Cups: 3210, 3215, 3216, 3217, 3218
Scoops: 2882, 2884, 2886, 2887

RUBBERMAID APPLIED PRODUCTS, INC.

STATESVILLE, NORTH CAROLINA

Plastic Box w/Lids: 1301, 1305, 1307, 1310, 1311, 1315, 1316, 1319, 1320, 1323, 1324, 1326.
Plastic Containers or Drums w/Lids: 1212, 1213, 1220, 1221, 1225, 1226, 1231, 1232, 1244, 1245, 1249, 1250, 1251, 1255, 1256, MH-....
Plastic Bins or Lids: 1128, 1124, 1126, 1127
Plastic Vats or Lids: 1108, 1109, 1110, 1118, 1119, 1120
Poultry Vat: S-....
Poultry Vat Lid: SL

RUDOLPH FOODS, DIV. OF BEATRICE FOODS CO., LIMA, OHIO

Pork Rind Fryer: B

RUSSELL-ROANE, INC.

ST. LOUIS, MISSOURI

Meat Tumbler MA...
Liquid Smoke Spray Cabinet: U-18, CA-42-1

RUTHERFORD ENGINEERING, INC

ROSCOE, ILLINOIS

Akra-Pak Dispenser: LF..., SF...
Belts Flat Cleat (Food Contact): CVM-8, DCVM-8
Akra-Pak Filler: OSF-...-B, OSF-...-B, OSF-...-B
Akra-Pak Slurry Filler: OSF-...-B, OSF-...-B, DOSF-...-B, DOSF-...-B

JOSEPH T. RYERSON & SON, INC.

CHICAGO, ILLINOIS

Cutting Board: "Ryertex"

RYKAART, INCORPORATED

HAMILTON, OHIO

Dough Mixer: HSM-...
Two Roll Sheeter: 2RS-....
Circular Knife w/Shaft: CKS-....
Folding Plates: FP-....
Depositor: SD-1

Nozzle: GP
Flour Duster: MSJ-....
Three Roll Sheeter: LUR-....

RYOWA REIKI

HONOLULU, HAWAII

Slicer: RC-5000

- S -

SACK METAL WORKS, INC.

WILMINGTON, MASSACHUSETTS

Wire Belt Transfer Conveyor: WBTC
Boning Conveyor: BC-1
Overhead Conveyor
Casing Puller
Frank Chill Tank: CCT-1
Dump Cart: DC 400, DC 600
Smokehouse Truck: 53, 54, 55, 56, 57, 58
Conveyor: IC-1, TC-1, BC-1, PC-1, OHC1, SVBC
Table: PT-1, C, BB-1
Lazy Susan: IT-1, TT-2
Vat: CV-1
Vat Dumper: CVD-1

Sausage Dump Bucket: SDB1, SDB2
Pan Rack S/S or Galvanized:

AT-70125

S/S Pans: 21 x 25 7/8 x 1

Wash Table: WT

S/S Tank Truck: CVM

Cutting Table w/Top of Sana-Lite,
S/S and Sana-Lite in combination:
G

Cutting Table w/Top of Sana-Lite
and S/S in combination: D

Cutting Table w/Full Sana-Lite Top:
A

Cutting Table w/S/S Top: C1

S/S Conveyor: C4790

Smokehouse: SH-1

Grinder Parts Rack: GPR-1

S/S Curing Vat: CV-6

S/S Smokehouse Tree: OECT-2

Galvanized Smokehouse Tree: OECT-1

S/S Smokehouse Cage: OET-2

Smokehouse Cage: SH-C

"T" Smokehouse Truck: SH

Meat Tub: MT..

Meat Truck: T-1200

Galvanized Smokehouse Cage: OET-1

Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO

SCHAUMBERG, ILLINOIS

S/S Vat Dumper: EFD-S-1

SAIMA

BOLINGBROOK, ILLINOIS

Tortellini Machine: 4P

SAIMA PASTA EQUIPMENT

EL TORO, CALIFORNIA

Automatic Tortellini Machine: -..P

ST. REGIS PAPER COMPANY PACKAGING

DIVISION, DALLAS, TEXAS

Indexing Machine: 4

SALEM-REPUBLIC RUBBER CO.

SEBRING, OHIO

Rubber Hose: F33-33C-S01 (Not to exceed 3 feet in length when used to convey meat and poultry food products.)

SALVO MACHINERY COMPANY

FALL RIVER, MASSACHUSETTS

Bacon Pellet Fryer: E-120

SAMPLA, S.A.

BARCELONA, SPAIN

Belts (Food Contact): Alier-100,
Alier-100U, Alier-200, Alier-300,
Ecovit-200, Ecovit-300, P20-X302

SAMPLA, S.P.A.

MILANO, ITALY

Belts (Food Contact) F5, F10, F20,
F22, F30, P6, P10, P20-X302
Belts (Package Products) R10, R18,
R20, S10, L10D, L20D

SANDOVAL MACHINE & TOOL COMPANY

SANDOVAL, ILLINOIS

Wingette Machine

SANDUSKY FABRICATING & SALES CO.

SANDUSKY, OHIO

Conveyor: BC-1

Flight Top Table: FBT-1

Cutting Table: BT-1, BT-2

Viscera Inspection Table: VT-....

SANDVIK JAHN

HUNTINGDON, ENGLAND

Continuous Oil Filter System:

CPF-1, CMF-1

Multiple Pass Belt Freezer: 600
Series, 6-....

Freezing Conveyor Belt: Vee-Rope

Chilling Conveyor: Glycol

Deep Fat Fryer: F-10 DFG, F-10/16,
F-10

Slat Link Belting (Packaged Product
Only): Wendway S/S

S/S Spiral Conveyor: Helimatic

S/S Wirebelt Conveyor: A-...-115

U-Bar Wire Rod Belting: Wendway S/S

Verti-Stack Freezer: VS-21-SS-00,
VS-21-PS-00

Wire Red Belting: Wendway S/S

SANI-SERV

INDIANAPOLIS, INDIANA

Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP.

DEWITT, NEW YORK

"Feldmeier" S/S MultiTube Heat
Exchanger: 2502

SANITARY SCALE COMPANY

BELVIDERE, ILLINOIS

Chopper-Grinder: 3800

SARTORIUS GMBH

GOETTINGEN, WEST GERMANY

Sartorius Electronic Scale: 50P-S

W. J. SAVAGE COMPANY, INC.

KNOXVILLE, TENNESSEE

Packout Conveyor: I.Q.F.

Spiral Freezer Conveyor (Double
Drum): 19977D

Spiral Freezer Conveyor (Single Drum): 19977S

SAVORY EQUIPMENT COMPANY

NEPTUNE, NEW JERSEY

Conveyor Broiler: CB-..., CB-...-...
Conveyor Oven: CO-..., CO-...-...
Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP

MARYVILLE, MISSOURI

Carcass Splitting Saw: DLX, PKR

SCALE & AUTOMATION SYSTEMS, INC.

TUCKER, GEORGIA

Bulkweigher: LR-5000

SCAN AMERICAN CORPORATION

MONTPELIER, VERMONT

Loader: Scaniro K7
Frozen Block Conveyor: WK-400
Scaniro Loader: L7
Grinders: C-400-2T-70SSBW,
C-250-1T-70SSBW, C-250-RSSBW,
C-160-1T-72SSBW, C-160-Car-SSBW,
Universal C-400, C-250
"Wolfking" Single Shaft Mixer:
SSM-..., Universal C-250
"Wolfking" Twin Shaft Mixer:
TSM-...
Weight Classifier: S15-.-A,
S15-.-A, S15-.-0, S15-.-0
Mixer: ...-1-AM,-1-AM
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator:
A/BES
Rota-Freezer: H-1200
Filler and Capper: ROT-O-MIN 3000
Shuttle Conveyor: "Square-doubler"
Vacuum Tumbler: VT 10
S/S Meat Truck: B30
Vat Dumper: 863-1, 863-2
S/S Inspection Table: 99
Meat Storage Bin: 600
Meat Grinder: SIMO, Series 130,
160, 200, 250, 300, 400
Weighing Unit w/Infeed Conveyor &
Sorting Unit: 332
Loaders: "Scaniro" K
Curing Tank: C-...
Remote Grinder Head: 250/RGH

SCANDURA, INC.

CHARLOTTE, NORTH CAROLINA

Belts (Food Contact)
Thin Line PVC...White, Tan,
Emerald Green...Smooth, Cleated,
Flanged, V-Guide..., COS, CBS
Thin Line Urethane, White, Tan,
Amber, Emerald Green...Smooth,
Cleated, Flanged, V-Guide...,
COS, CBS
Crescent Top Incline...White,
Tan, Emerald Green...COS, CBS
Belts (Food Contact): Little
Giant-White, Black, Tan, Green,
Burnt Orange
Food Flex-White, Black, Tan,
Green, Burnt Orange
Food Flex II-White, Black, Tan,
Green Burnt Orange

US Flex-White, Black, Tan, Green,
Burnt Orange
General Purpose-White, Black,
Tan, Green, Burnt Orange, (Belts
with cotton carcasses must have
edges sealed with approved
sealant.)

SCANVAEGT

ARHUS N., DENMARK

Digital Platform Scales: 1020-..

SCHALLER AND WEBER, INC.

LONG ISLAND CITY, NEW YORK

Ham Mold: A-10

SCHAWNICKE & SON

ODESSA, FLORIDA

S/S Tumbler

SCHLEGEL'S FRISCH-DE-POT

WEST GERMANY

Fresh Meat Container:
"Frisch-De-Pot" 001/83

SCHLUETER/DONTECH

JANESVILLE, WISCONSIN

S/S Rotary Drum Strainer: RDS
12-12

JACOB SCHMIDT & SONS, INC.

HARLEYSVILLE, PENNSYLVANIA

Conveyorized Cutting Table
Transfer Conveyor
Over & Under Conveyor
Trucks: AA, BA, CA, DA, EA, FA, GA,
KA, MA
Loin Truck: VA
Paunch Truck: VA
Offal Hanging Truck: ZA
Smokehouse Truck: LA
Shelf Truck (For Fully Packaged
Product or Product on Trays): NA,
LB
Platform Truck, Aluminum (For fully
packaged product or product on
trays): HA
S/S Chill Tank: DB
S/S Pickle Tank: JA
S/S Drum: QA, OA-1
S/S Meat Wash Sink: RA
Rod Belt Conveyor: HB
Hot Water Shrink Tunnel: CB, CB-1
Ham Glazing Tank (Heated): L.B.
Tables: TA-C, TA-D, TA-E
Cattle Head Inspection Truck: XA
Lazy Susan: GB
Stationary Viscera Inspection
Table: WA
Dump Truck: FB
S/S Truck: VB
Meat Tumbler: TU
Ham Boning Conveyor: HBC-...
S/S Dumper: DU-. DUT-.

SCHMIDT SPARRA SYSTEMS

BRODBECK, PENNSYLVANIA

Flexi-Filler: TFSF-2242-RH

KARL SCHNELL INCORPORATED

ELK GROVE VILLAGE, ILLINOIS

Chopper/Mixer Emulsifier: FD.....
Stuffer: "KS" P6-...

CONRAD SCHOLTZ AG

FEDERAL REPUBLIC OF GERMANY

Belts (Food Contact): White
Flexoglide Balscholit E200/2

HELMUT SCHRODER GMBH

WEST GERMANY

Pickle Injector: N40-.-LS/K,
N61-.-LS/K, N138-.-LS/K,
N184-.-LS/K

SCHUMP SALES, INC.

GREELEY, COLORADO

Plastic Bag Holder: 101

SCHUTTE PULVERIZER COMPANY, INC.

BUFFALO, NEW YORK

Pulverizer: 20

SCIENTIFIC-ATLANTA INC.

ATLANTA, GEORGIA

Packaging Machine: Versapac, VACO,
RV-100

SCOTSMAN

ALBERT LEA, MINNESOTA

Ice Cube Maker: CM850-....,
CM250-...., CM450-....,
CM500-...., CM650-....,
CM1200-...., CM1400-....
Ice Cube Machines: MC40-....,
MC25-...., MC30-....,
MC35-...., HC4000-....,
HC1200-...., AC30-....,
AC25-....
Ice Machines: MF-3, MF-4, MF-5,
MF-6, MF400.E-..., MF400.S-...,
MF700.E-..., MF700.S-...,
MF900.E-..., MF900.S-...,
MH750-...., AF325-....,
AF330-...., AF430-....,
AF730-...., AF840-...., SF-1,
SF-2, SF-3, SF-5, SF-8, SF-75,
SF5-...., SF8-...., MFG-....
Flake Ice Machines with S/S
Housing: MF-3S, MF-4S, MF-5S,
MF-6S
Ice Bins: BH750., BH350., B650.,
BH500., BH1000..
Ice Machines: MF900AE-2A, 3A, 7A;
MF900WE-2A, 3A, 7A; MF900AS-2A,
3A, 7A; MF900RE-2C, 3C, 7C;
MF900RS-2C, 3C, 7C; MF900.E-...;
MF900.S-..

SCOTT TURBON MIXER, INC.

VAN NUYS, CALIFORNIA

Mixer: PMSM, TMSM, HRSM

SEAL RITE MANUFACTURING

FULLERTON, CALIFORNIA

Heat Sealing Machine: SRM-II-W

SEALRIGHT COMPANY, INC.

KANSAS CITY, MISSOURI

Sealers: Vari-Pak-20, VP5, VP30
Forming Machine Convocan: CVA

K. C. SEELBACH CO., INC.

RHINEBECK, NEW YORK

Smokehouse: "Smokemix"
Continuous Sausage Process: C227

G. A. SEEWER RONDO SALES

HACKENSACK, NEW JERSEY
Dough Sheeter "Rondo" 5/4-604 A,
5/4-603-B, SMK64, SMK63
Dough Sheeter "Quarto"
10-C-800-L-001
Dough Sheet Former TBF

SEFFELAR & LOOYEN, INC.
HOLLAND, MICHIGAN

"KS" Stuffer: P6...
"Selo-Protecon" Pickle Injector:
SPI..., SPI...S
"Selo-Protecon" Bone Press: SBP...
"Selo" Hind Foot Brushing Machine:
SHB-20
"Selo" Front Foot Brushing Machine:
SFP-10
"Selo-Protecon" Meat Tumbler:
SMU...
"Selo-Protecon" Vacuum Ham Press:
SUP-20N
"Selo-Protecon Tenderizer PMT 40
"Selo:KS Automatic Chopper Mixer
Emulsifier FD-9
Pickle Injector: SPI-440
Nijhus Automatic Scalding Tank:
"Turn-O-Matic" Ntom....
Dehairing and Flaming Machines:
"Goliath" NDF-...-D, "Goliath"
N-...-D
Moving Top Table w/Washer: NMTT...
Multi Purpose Polishing Machine:
"NIJHUIS" NPM-...
NIJHUIS Singeing Machine: NSF
"Spitfire"-..
NIJHUIS Scalding Tank: NST...
Scalding and Dehairing Machine:
NHDGE-..., NHDGG-...,
NSLSE-..., NSLSG-...
Dehairing Machine: "TARAZAN"...
Pork Grader: PG-100
Whip Cabinet: "Selo" -7..
Dryer: "SELO"-7..
Belt Grilling Machine: HBG-...

SENSOR PRODUCTS, INC.
SOUTH BEND, INDIANA
S/S Scale: A-200, M-100

SENZA-GEL CORP.
NEWARK, NEW JERSEY
Ham Processing Machine: L, D

SFB PLASTICS
BRIGHTWATERS, NEW YORK
Plastic Freezer Spacer: SFB516

S AND F SHEET METAL & WELDING WORKS,
INC., NEW YORK, NEW YORK
Tables: CBT, TMT, UWT, CST, SST
Truck: SLTK, SHT
Tanks: PKT, CBT, CKT
Meat Tumbler: D73
Conveyors: WB-1002, PB-20...
Incline Conveyor: PB-24-...
Boning Conveyor: SB-85-...
Cutting Conveyor: PB-33-...
Viscera Inspection Conveyor:
VC-90-535
Ham Mold Vacuuming Machine: CAUIX5
Cooker: ACL...
Browner: ABL...

Cooling Chamber: I.K.L.

SHAMROCK INDUSTRIES, INC.
MINNEAPOLIS, MINNESOTA
Lard Filling Machine: C-3L

SHANKLAND'S SERVICE & SALES, LTD.
BROOKFIELD, ILLINOIS
Bizerba Slicer: A-301FB with S/S
Acceptable Table

SHANKLIN CORP.
AYER, MASSACHUSETTS
Hy-Velair Sealer: S-3C-DA
Automatic Wrapper: HS-1 DA
Wrapping Machine: HS-..DA

SHARPLES-STOKES DIV. PENNWALT
CORPORATION, WARMINSTER, PENNSYLVANIA
Raw Fat Heater (Tank): H-....
"SuperDCanter" Centrifuge: San
P5400, P-600 San, P-660 San, SAN
P-5000, P-3000 San, P-3400 San
"Super" Centrifuge: AS-16
S/S Tank: PF-..., CF-..., ST-...
S/S Super Centrifuge: AS-26

SHELLER-GLOBE ENGINEERED POLYMERS
COMPANY, MORA, MINNESOTA
Plastic Pallet: SG-1

SHICK-TUBE VEYOR CORP.
KANSAS CITY, MISSOURI
Sifter (Gyro-Flex): 150
Bulk Flour System

SHINGLE BELTING COMPANY
PLYMOUTH MEETING, PENNSYLVANIA
Ribbon Type: Hi-Cap Veethane,
Hi-Cap Roundthane, Roundthane,
Veethane
1 Ply Flat Type: Poly-C
Belts (Food Contact): P5, P10, F6,
F10, F14, F20, F22, F30, S10,
S20, S30, L20D, L20C, L20S, W-1,
W6, U10, U20, U30, U60, D10,
D11, K5, K15, P11, U5, U11, S21
Belts (Packaged Product Only):
R10, S15, L15D, R18, R20
Belts (Food Contact): REVO C.,
D., N..
Belt (Packaged Product Only): L10D
Belt Food Contact: Polyflex
Belt (Food Contact): P-8

D. E. SHIPP BELTING COMPANY
WACO, TEXAS
Belt (Packaged Product Only):
Grip-Tex, Sno-Flake 143,
Sani-Tex, Kleen-Tex 3, Ny-Top,
Tuffy Special 75, Grip-Tex
Special
Belt (Food Contact):
White-175-PVC-C.O.S.,
White-175-PVC-C.B.S., Food-King
1-W, 28-NOS, 58-NOS, 78-NOS
Belt (Food Contact): 98-NOS,
Teflex-32, Teflex-22, Kleen-Tex
2, White-Tex-142,
A-White-Tex-143, A-White-Tex-144,
A-Sno-Tex-Jr, A-Sno-Tex, 29-WC,
Food-King Jr, Food-King-3W,

A-Tuffy-90, Sno-Tex-Jr, Can-Pac,
"Sani-Cleat", "PVC Cleat

THE SHULTZ COMPANY
NEW YORK, NEW YORK
S/S Tables: BT....L, DT....L,
PT....L, MT....L, CT....L, MR-157
(without superstructure)

SHUTTLEWORTH, INC
HUNTINGTON, INDIANA
Slip Torque Conveyor: S-20

SIEGLING AMERICA, INC.
ENGLEWOOD, NEW JERSEY
Belts (Food Contact): E3/1U0/U2
FDA, E8/2U0/V5 FDA, E3/2U0/U2
FDA, E10/MV1/V10 FDA, E2/1 UO/U2
FDA, White Transilon E5/20/V3 FDA,
Transilon: E8/2V5/V5 FDA, E12/2V5/V10
FDA, E18/3V5/V10 FDA, Transilon P3/1
FDA, P5/1 FDA, P6/2 FDA, P7/1
FDA, P10/1 FDA, P10/2 FDA, P14/2
FDA, P27/3 FDA, E15/MV1/V10 FDA
Belts (Packaged Product Only):
Transilon E2/1U0/UO FDA,
E3/2U0/UO FDA, E8/2U0/V20AR,
E8/2U0/V5NF FDA, E12/2U0/V20FG
FDA, E12/2U0/UH FDA, E12/2U0/UO
FDA, E12/2UH/UH FDA
Belts, Transilon E8/2 UO8 FDA
Belt (Food Contact): E-20-H-NA,
E-30-H-NA, E4/2U0/U2 FDA

SIMMONS ENGINEERING AND/OR SIMMONS
INDUSTRIES, DALLAS, GEORGIA
Electric Stunner: Power Pak 5
Head Puller: SHP-1
Poultry Stunners: SF-5000, PS-5100,
SF-7000, PS-7100
Prescalding Conditioner: PC-7000
Automatic Lung Machine: SL-8000
Automatic Oil Sac Cutter: SOS-9000
(If used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180 F.
water or solution of 20 ppm
residual chlorine at point of
use.)
Automatic Neck Cutter and Oil Sac
Remover: SNCOS-1011 (If used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)
Poultry Killing Machine: Electric
SK-4, Hydraulic SK-5
Automatic Neck Cutter and Tail
Remover: SNCTR 1011 (If used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)
Neck/Skin Cutter: SNSC1011
Venter/Opener: SVO-1011 (Surfaces
of machine contacting carcasses

must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Belt Conveyor: SBC-...
 Turkey Head Unloader: SHU-1011
 Mixer: ...-1-. AM,-1-. AM
 Fecal Remover/Bird Washer:
 SFRBW-1011 (To be used in pinning room only.)
 Inspection Platform: SIP-1700
 Automatic Cropper/Neck Breaker: SCR-2300
 Inside Outside Final Bird Washer: SBW-3100

SIMON-JOHNSON, INC.
 KANSAS CITY, MISSOURI

Poultry Killer: (Kil-Kleen) 60-AK
 Packing Machine (J-Pack): JPL
 Packaging Machine "Packette 20": AS-...
 Giblet Pack Machine: J-100 AFP
 Giblet Pumping System: Chicken GPS
 Deboning Turkey Shackle: TDS
 Shackle Release: AKO-B
 Bird Selector (Electronic): SS
 Turk-E-Tie Unit: TT
 Giblet Chiller (Modular): PGCR
 "YANAGIYA" Deboner: Y-300
 "YANAGIYA" Strainer: Y-1000
 Chicken Scalder (2-Pass): CDFPF
 Chicken Scalder (3-Pass): PFCS-3
 Chicken Scalder (4-Pass): PFCS
 Turkey Scalder (2-Pass): TDFPF
 Turkey Scalder (3-Pass): TDCS-3
 Turkey Scalder (4-Pass): TDCS
 Turkey Giblet System: TGP-Modified
 Cut-Up Bin: DBC-A
 Poultry Chiller: PC-48, PC-60
 Poultry Chiller Rotary Discharge Elevator: RDE
 Conveyor Belt Splice: BC
 Scrubber Type Picker: PS
 Cut-Up Shackle: 11-CUSS
 Turkey Evisc. Shackle: CT-ESS, TESS
 Evisc. Shackle (Straight Shank): 2 EV-SS
 Rigid Eviscerating Shackle: REV
 Turkey Dressing Shackle: TD-SS
 Shackle: BDN-312-SS, CDN-312-SS
 Featherator Picker: TF-CL-4, TF-TI-4, TF-CL-8, TF-TI-8
 Preflight Picker: PNP-CI, PNP-TI
 Hooley Giblet Wrapper: JHGW
 Lung Extractor: ALEP
 Head Cutter (Single & Double): AHC
 Automatic Head Cutter: AHC II...
 Packaged Giblet Elevator: GE
 Automatic Eviscerator (Manual positioning of viscera necessary for inspection. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AE, AE-II, AE-III
 In-Line Giblet Chilling System: ILGPS
 Piston Giblet Pump: CPGP
 Hydro Spray Scalder: HSS
 Automatic On Line Stunner: AOLS
 Negative Air Offal System: NAOS
 Combination Giblet Chiller:

PNC-...., PNCR-....
 Giblet Water Separator: GWS
 Product Conveyors: SBC
 Straddle and Wing Picker: CP
 Automatic Venting Machine:
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AVU-..
 Demand Hand Wash Valve (Hand Activated): GJHW
 Open Hand Wash Valve: GJOH
 Water Rail Installation: WRI
 Water Drain Hopper Assembly: WDH
 Pickup Funnel: PF
 Slide Valve Assembly: SV
 Hydra Sieve Assembly: HS
 Giblet Water Separator: SGWS
 Automatic Bird Unloader: RAKO
 Automatic Poultry Sizing System: "Chickway" CESS
 Outside Bird Washer: OBWD
 Combination Bird Washer: CAWD
 "Low Vac" Cavity Vacuum Unit: VCU
 Inside/Outside Final Bird Washer: IOBW
 Belt Picker: BF-...
 Automatic Opening Cut Machine: OC
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
 Poultry Scalder (Low Profile) LPS...
 Bird Unloader: 90 AKO
 Positive Control Poultry Chiller PCC
 Giblet Wrapping Machine: HSGW
 Parts Sizing Shackle: PSS
 Poultry Picker: D.D.P.
 Thigh and Drum Deboner: D&H CD...
 Poultry Sizing System: SJSS
 Consisting of: Sizing Scale: 5, Shackle: S S, Drop Station: SHDS
 Automatic Venting Machine: AVU-..
 Breast Splitter: LSBS 52-II
 Automatic Killing Machine (Poultry): ASK III
 Multi-Cut Automatic Cut-Up Machine: MC-60
 Viscera Pak Remover: VPR
 Inspection Work Platform: SJWP
 Inside/Outside Final Bird Washer: IOBW-16
 Breast Deboning Machine: TBW 250
 Automatic Opening Machine (Surfaces contacting carcasses must be sanitized between each use with 180 degree F water or solution of 20 ppm residual chlorine at point of use): OCIII
 Inspection Platform: 421-000
 Automatic Cropping Machine: SJC
 End Loading Conversion for PCC Chiller

KNUD SIMONSEN INDUSTRIES, LTD.

REXDALE, ONTARIO, CANADA
 Water Cook and Brine Chill System
 Consisting of:

Water Cooker: KSI-WCS-6000
 Brine Chiller: KSI-BC-6000

SIMPLEX FILLER COMPANY
 HAYWARD, CALIFORNIA

Filling Machine: 400, 440
 Piston Filling Machine: AS-1, F-1
 Twin Piston Fillers: T-1, Dual-F, DT-1

SINGER PRODUCTS CORP.
 SMITHVILLE, OHIO

"Spiralveyor" Conveyor (S/S Frame): SCL
 "Spiralveyor" Conveyor (Galvanized Frame): SC-2
 Conveyor: SSB-...-..., SSC-..., SSB-1
 S/S Roller Conveyor: SSC-5
 Powered Roller Conveyor: SSC-6

SIRCY AND ASSOCIATES
 NORCROSS, GEORGIA

Twin Line Cup Packaging Machine: DL-200
 Filler: F-10
 Single Lane Cup Packaging Machine: SL-100

SMALLEY MFG. COMPANY, INC.
 CONCORD, TENNESSEE

Gyro Bucket Lift: 16
 FlexIt Conveyor: W4
 Slicing Machine: SS
 Conveyor: SD
 Incline Screw Conveyor: S4-...
 Seasoning Applicator: A
 SMC Tumbler: ST-...0...
 Pneumatic Salter: SPS-...
 Noodle Picking Machine: SMC-24-5
 Hydraulic Dump Station: SMC-2400
 Pneumatic Diverter: SPD
 Airlock: SAL
 Cyclone Receiver: SCR
 Incline Cleated Conveyor: LLF-...
 Vibratory Feed Hopper: LLFH-...
 Vibrating Conveyor: HV-...
 Gyro-Lift Bucket Conveyor: P-...-SS-..., SP-...-SST-..., SL-...-SST-..., LP-...-SST-..., LL-...-SST-..., IP-...-SST-..., IL-...-SST-...

SMALLEY MANUFACTURING CO. INC.
 KNOXVILLE, TENNESSEE

Star-Veyor Bin: SVB-...-SS

SMECO INDUSTRIES INC.
 CHICAGO, ILLINOIS

Meat-Wash Table
 Continuous Chill System: 1500
 Meat Press: 100-F, 110-F, 120-F, 102, 2110
 Opie Meat Press: 200-F
 Belt Conveyor: 302F
 Conveyorized Boning Table: 1701F
 Bottom Dump Bucket: 426
 Screw Conveyor: 365, 366
 Stuffer: 107-CB, 110-L1, 110-L2
 S/S Vat: 430-X
 Lazy Susan: L710, L711
 Table: 235
 S/S Tripe Umbrella: 606-X

S/S Tripe Washer: 630
 Injecto Feed Table
 Truck: 435
 Fat Wash Tank: 698X
 S/S Tank: 1101
 Conveyor: 352, 362
 Koshering Table: 196
 Hog Viscera Inspection Table: 304-F
 (sanitized with 180 F. water.)
 S/S Stationary Boning Table: 202,
 204
 Meat Loaf Leveler: 175F, 176-F

SMI INC.

NEW BEFORD, MASSACHUSETTS
 Skinning Machine: 500P

SMITH EQUIPMENT COMPANY

CLIFTON, NEW JERSEY

Conveyor: FQP-3643, HQP-3620,
 FT-1221, IFT-187, PCT-3676,
 FT-1849, MB-..., FC-..., FT-...,
 TT-..., FM-..., FI-..., BT-...
 Vacuum Packaging Machine: "HAMMERLE"
 VT-....
 Packaging Machine "Supervac":
 GK-...
 Pickle Injection Machine: "Jet
 Injector" PSM-...
 Continuous Vacuum Stuffers:
 RS-....
 Dicer: "Ruhle" MR-....
 Pickle Injectors: "Pokomat" P-....,
 SP-....
 Hot Water Shrink Tank: "Mewag"
 SA-....
 Front End Discharge Mixer: "Risco"
 RS-....
 Vacuum Packaging Machine:
 "Dynavac" TA-....
 S/S Vacuum Tumbler: "Ruhle" TR-...
 Laska Cutters (w/S.S. Frozen Meat
 Cutter-GFS620): 750
 Laska Cutters (w/S.S. Frozen Meat
 Cutter-GFS 620): K45, K60, K100,
 K130, K200, K330, K500
 Bowl Cutter: C-35
 Smokehouse: STH-...
 Mixer: "Smith" Mix-...
 Piston Stuffer: "Smith" H-...
 Vacuum Tumbler: "Smith" GTC-1-....,
 GTC-2-....
 Grinder: TR-...B, TR-...C, TR-...
 Piston Stuffers: "RISCO" IV-...
 Prebreaker: "Alitecna" P-...

A. O. SMITH HARVESTORE
 ARLINGTON HEIGHTS, ILLINOIS
 Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY

BUFFALO, NEW YORK

Converter: 86X
 Transfer Pump: BDL-101
 "Buffalo" Hydra-Loader: E-LHM-100
 Hydra-Cutter: 3S, 5S, 8S
 Grinder: 63BG, 66BG, 66BX, 78BG,
 556, 441
 Grinder Tray: 78BX
 Stuffer: 100C, 200C, 300C, 400C,
 500C,NS
 "Buffalo" Vacuum Blender: 1500,
 2000, 3000, 4000, 5000, 8000,
 10,000

"Buffalo" Blender: 1500, 2000,
 3000, 4000, 5000, 8000, 10,000
 Continuous Filler: MK-II-A-...,
 MK-II-E-...
 Stuffer w/Plastic Piston:CN,
 s/s Stuffer: SRD...
 Silent Cutter (Converter): 58XS,
 86XS
 Silent Cutter (Hydracutter): Mark-3
 SS, Mark-5 SS, Mark-8 SS
 Casing Applier: 1000-SM, 1000-CM
 Mixer: MRD-35, MRD-50, MRD-60 (This
 is with the understanding that
 suitable facilities will be
 provided to permit daily cleaning
 and inspection of the paddle
 shaft ends and the seals at both
 the drive and idler ends of the
 mixers.)
 Vacuum Mixer: MR-...

SMOKAROMA

BOLEY, OKLAHOMA

Pressure Cooker (stainless steel
 liner): CU-300-LM, A..5

SOLARONICS, INC.

ROCHESTER, MICHIGAN

Infra-Red Oven: P-... ..

SOLBERN CORPORATION

FAIRFIELD, NEW JERSEY

Tumble Filler: PTF-D, PTF-Q,
 PTF-DP, PTF-DPL
 Transfer Tumbler Filler: TPTF
 Product Spreader: PS-747
 Liquid Filler: 3, LF-110, LFF-72
 High Speed Briner: HSVB
 Liquid Filler: LF-72, LF-103,
 LFF-103

SOMERSET INDUSTRIES, INC.

SOMERVILLE, MASSACHUSETTS

Dough Rolling Machine: CDR

SOMERSET MACHINE AND TOOL CO. INC.

SOMERVILLE, MASSACHUSETTS

Dough Rolling Machine: UR

SONCINI MACHINE

PARMA, ITALY

Blowing Tunnel: TSO-841
 Straightening Conveyor: TRD/851
 Vein Pressing Tunnel: TSV/851
 Massaging Machine: FPE 761/HSR
 Washing Machine (Establishment
 operators must have an approved
 water re-use procedure): AWMH/US
 802
 Pre-Salting Machine: PSA 802/US
 Salting Machine: ASM/841
 Automatic Press: PRS/4
 Pneumatic Boning Machine: D8761/P

VINCENT S. SONDEJ

CHICAGO, ILLINOIS

Multi-level Boning Conveyor: Series
 17
 Conveyors: Series 17A

SONOCO PRODUCTS COMPANY

HARTSVILLE, SOUTH CAROLINA

Nitrogen Gas Flush System:
 CCAN-10-..

SORTAWEIGH, LTD.

ALDERSHOT, HAMPSHIRE, ENGLAND

Weight classifier: S15-..A,
 S15-..A, S15-..0, S15-..0
 Weigh classifier: M15-..0, M15-..0

SOUTHCENTRAL ENGINEERING

HOT SPRINGS, ARKANSAS

Roter-Talon: 500, 1000
 Rotor Flaker: SC-1000

SOUTHERN SAW SERVICE

ATLANTA, GEORGIA

Bone Chip Remover: BC

SPARKLER MANUFACTURING CO.

CONROE, TEXAS

S/S Horizontal Plate Filters: 14D,
 18D, 33D, 14S, 18S, 33S, 12VR,
 17VR, 32VR

A. J. SPARKS & COMPANY

GRAND RAPIDS, MICHIGAN

Belt (Package Product Only):
 Grip-Tex, Sno-Flake 143,
 Sani-Tex, Kleen-Tex-3, NY-TOP,
 Tuffy Special 75,
 Grip-Tex-Special
 Belt (Food Contact):
 White-175-PVC-C.O.S.,
 White-175-PVC-C.B.S., Food-King
 1-W, 28-NOS, 58-NOS, 78-NOS,
 98-NOS, Tuffy-60-COS-Green,
 Teftex-32, Teftex-22, Kleen-Tex
 2, White-Tex-142, White-Tex-143,
 White-Tex-144, Sno-Tex-Jr.,
 Sno-Tex, 29-WC, Food-King Jr.,
 Food-King-3W, Tuffy-90, 100-COS,
 Grey Tex, Food King 1-W Poly Tan,
 2 and 3 Ply Ribcleat 69, Tuffy
 80-COS Special White, Tuffy
 60-COS Special White, Sno-Tex
 Super Cleat, Poly-King 2 White,
 White PVC Chevron Top, Tuffy
 50-CBS Special White, Tev-Tex 22,
 Tev-Tex 32, Tev-Tex 144, Food
 King 3W with Molded Cleat, Can
 Pac, 38-NOS Sparks Foodthane
 Belting, Multi-Temp, Bi-Flex
 WP210, Thin-N-Tuff 75 White,
 Tuffy-II Tan

SPARKS BELTING CO.

GRAND RAPIDS, MICHIGAN

Conveyor Belt (Product Contact):
 Ultra Kool I, Ultra Kool II
 Belt (Food Contact): APF-W-1020,
 APF-W-1030

SPARKS BELTING COMPANY

SOUTH HOLLAND, ILLINOIS

Belt (Food Contact): Food-King PT,
 Mono-Flex LWP 210, Mono-Flex WP
 210, Mono-Flex WP 220M
 Belt (Direct Product Contact):
 WU110, WU210

SPECIALTIES APPLIANCE CORP.

CHICAGO, ILLINOIS

Fryer

SPECO, INC.

SHILLER PARK, ILLINOIS

Bone Chip Collector: 4004742

SPEEDCO INC.

BALTIMORE, MARYLAND

Auto-Flex Storage Conveyor: 267
Auto-Flex Collator: BM0009
Auto-Flex Inspection Conveyor:
BM0006
Auto-Flex Head: 265
Bulk Loader: BM-0029
Automatic Stuffer: BM-0015

THE SPENCE CORPORATION

MILWAUKEE, WISCONSIN

S/S Holding Tank: HPT-40...

SPENCER BOILER & ENGINEERING CO.

SOUTH GATE, CALIFORNIA

Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.

BLOOMFIELD, NEW JERSEY

Ham Netting Machine (Modified):
10171

SPIRAL - MATIC CORP.

FARMINGTON, MICHIGAN

Spiral - Matic Automatic Ham Slicer:
A

V. B. SPLAWN & SON, INC.

BURLINGTON, NORTH CAROLINA

Belt (Food Contact): 2MB-U0-V5-PN

SPRAY-DYNAMICS

COSTA MESA, CALIFORNIA

Butter Metering Pump: SD-100
Uni-Spense Dry Ingredient
Distributor: 19....
Drum Tumbler: 172-1

SPRAYING SYSTEMS COMPANY

WHEATON, ILLINOIS

Auto Jet Automatic Spray Gun:
11024-22 AUHSS

SPRINTER SYSTEMS, INC.

EAST WINDSOR, CONNECTICUT

Tray Former: MPH-T
Lid Sealer: 3FT/ES
Carton Former: MPH
Three Flaplid Sealer: 3FT

SQUARE FOOD ENGINEERING, INC.

NORTH CHILI, NEW YORK

Belt Grill: ...

SQUARE FOOD PROCESSING MACHINE

ELMHURST, ILLINOIS

Meat Former (w/discharge conveyor):
Medimat-B, Gigant-B

SQUARE CO AB

MALMO, SWEDEN

Meat Former: Gigant-A, Gigant-B,
Medimat-A, Medimat-B, Minimat

A. E. STALEY MFG. COMPANY

DECATUR, ILLINOIS

Automatic Cooking System: Steam Jet

STAMP CORPORATION

MADISON, WISCONSIN

"Little Badger" Cheese Cutter: 200

Cheese Cutter 400

Sanitary Pumps: FP-....

STANCASE EQUIPMENT COMPANY

DIVISION/THE STANDARD CASING COMPANY,
INC., NEW JERSEY, NEW JERSEY

Sausage Stuffer: VOGT-Hydrumat
Plastic Tote Box: B-1210
Plastic Maxi-Tainer Box: BB-1135
S/S Tub: 97, 61, 63
S/S Truck: 20, 48, 36, 18, 18C, 9,
50, 110, 112, 114, 118, 120, 125
S/S Drums: 30, 55, 60, 100
S/S Storing & Roasting Pans:
S-107A5, S-107A6, S-107A7,
S-107A8, S-107A9
S/S Top Packing & Utility Table:
254
S/S Shelf Truck: 6220, 6130
S/S Ingredient Bins: PB-75, PB-150,
PB-250
Cutting Board: Hygenia
Poly Tubs: 35, 50, 75, 52D, 80D
Poly Boxes: 1720, 1740, 1760
Meat Truck, Super Poly: 10, 37, 40,
72, 96
Sani-Tray: OBB 1026
Offal Racks (Galvanized): 1070,
1120
Plastic Tanks and Trucks: PT
Casing Applier: AZ-50
Silent Cutter "Talleres Vall"
CRI..11, CRI-...11
S/S Piston Stuffer EHI...
Continuous Vacuum Stuffer:
EHCI-....

STANDARD CONVEYOR COMPANY

NORTH ST. PAUL, MINNESOTA

Boning Facilities

STANDARD METAL PRODUCTS CO.

FRANKLIN PARK, ILLINOIS

S/S Spiral Conveyor: SMPSC-101
Powered Turn Conveyor: 3700-C
Steamer: 557
Incline Conveyor: E-1
Conveyor: 1, 2, 3, 4, 5, 6, 7, 8,
9, 10, 11, 12, 13, 14

STANGE COMPANY

CHICAGO, ILLINOIS

Spray-A-Frank System: 100

STARGELL EQUIPMENT

GAINESVILLE, GEORGIA

Scalder: 143

STA-RITE INDUSTRIES

DELAWARE, WISCONSIN

Positive Sanitary Pump: RS-20-1,
RS-65-1, RS-150-1
S/S Deep Fat Fryer: EM-14-SS,
EM-14-DLSS

STAR MANUFACTURING CO.

ST. LOUIS, MISSOURI

"Star" Griddles: 254, 256, 258A
Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.

COLLEGE PARK, GEORGIA

"Starflex" Stretch Bagging Machine:

500-PL

Saw: SP-901

Loader: SP-902

Stand: SP-903

Packaging Machine: 500APL

"Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION DIVISION

TIMMONSVILLE, SOUTH CAROLINA

Filter Press

Round w/o Pump: 4-12. to 80-24.

Square w/o Pump: 4-12-7/8. to

80-24., 4-12-7/8./4P to

80-24./4P

Round w/ Sanitary Pump: 4-12/SP

to 80-24./SP

Square w/ Sanitary Pump:

4-12-7/8./4P/SP to 80-24./4P/SP

STARFLEX CORPORATION

JONESBORO, GEORGIA

Bagging Machine: MB-2000

STAUFFER CHEMICAL CO. FOOD INGREDIENTS

DIV., PITTSBURGH, PENNSYLVANIA

"Calgon" Automatic Ham Pumping

Scale: 463600

STEARNS MAGNETICS INC. DIV. OF

MAGNETICS INTERNATIONAL, INC.

CUDAHY, WISCONSIN

Metal Detector-Conveyor-Reject

System: MPC-100....

Metal Detector/Pipeline Reject

System: PRS...

STEELCRAFT CORPORATION

HARTFORD, WISCONSIN

Pro Smoker N' Roaster (S/S

interior): 50, 100, 150, 300

STEIN ASSOCIATES, INC.

SANDUSKY, OHIO

Batter & Breeding Machine: S-2,

L-4, L-5, L-6, MB-2B, MB-2F,

E-..., EA-..., EA-...

"Mini" Batter & Breeding Machine:

MB-1

Breeding Machine: S-1, L-3, MC-3,

MC-3A, BR-24, MC-3J

Breeding Machine (w/Plastic Drum):

DB-2

Breeding Machine (w/S/S Drum): DB-1

Breeding Machine: 100-...

Cooling Column: CC-1

Viscosity Control Machine: VC-1

Fryer: FA-10, FC-..., FE-..., FB-...,

FD-..., HPF-....

Deep Fat Fryer: FA-3 Pilot., FB-...,

FD-...

Feed Conveyor: F, FR, P, PR, FF

Feed & Pak Conveyor: S-2, MC-3,

L-4, L-5

Continuous Poultry Cooker: CPC

Continuous Cooker: HZ

Open Flame Broiler: OF8-1

Batter Machine: 2400, B-...

Conveyor "RollaTurn": RC-...-S

Batter Mixer: B25, ABM-..., TM-...

Automatic Batter Control: ABC-1

Dip and Chill Conveyor: DC-....

"Force Flo" Filter: SF-6

Dipping Machine: DM-2

"Speed Steak" Tenderizer: B

Gas Fired Ovens: OFO-..
 "Force-Flo" Oil Filter: SF-7
 "Flip Preduster": FPD-..
 Breeder-Feeder: BF-800
 Automatic Batter Control: ABC-II
 Oil Holding Tank Assembly:
 OHT-77-....
 Pork Skin Fryer: PS-76-....
 Drum Seasoner: DD-....
 Infeed Conveyor: IFC-....
 Pork Skin Pellet Feed Hopper:
 PSH-76-....
 Ambient Cooling Conveyor: AM6-24
 Applicators: SS-77-S, SS-77-F
 Hot Oil Heat Exchanger: HX-....-IH
 Batter Applicator: T-1-..
 Oil Filter: SF-..
 Counter Flow Oven: CFO-....E,
 CFO-....G
 Fryer: Series II-G-...., Series
 II-E-....
 Drum Breeder: DB-4-E, DB-4-H
 Breeding Machine: XL-...-F-H,
 XL-...-F-E, XL-...-J-H, XL-...-J-E,
 XL-...-FF-H, XL-...-FF-E
 Charmaker/Searing: CM/S-..
 Preduster: PD-..
 Shuttle Vane Pump: SV-1
 Cooking Oil Supply Tank: SRT-....
 Top Submerger Batter: TS-...
 Drum Breeder: DB-3
 Deep Fat Fryer: HPF-..., HPF-...
 Multi Stage Filters: MSF-...,
 MSF-...
 Stein Jet Sweep Oven: JSO-....

STEIN INC.

SANDUSKY, OHIO

Charmaker: CM-..
 Mini Batter/Breeder: MB-3

STEPHAN MACHINERY CORP.

COLUMBUS, OHIO

"Combicut" Cutter: TC-...,
 TC-1-..., TK-...
 Emulsifier (Microcut): MCH-D-30,
 MCH-D-60, MCH-D-100, MCV-12-B.
 Vertical Cutter/Mixer: VCM 25 US,
 VCM 40 US, VCM-12-US,
 VCM-40E-US, VCM-80E-US,
 VCM-130E-US
 Vertical Cutter/Mixer: VCM-55E-US
 Vacuum Mixer: VM-...
 Microcut Emulsifier: MC-12, MC-15
 Vertical Cutter: VCM-44

STERLING CONTROLS INC

STERLING, ILLINOIS

Static Weighing and Sizing System:
 1000

STEWART GLAPAT CORP.

ZANESVILLE, OHIO

Spiral Conveyor: GL-APAT
 Vat Dumper: 1951

STEWART SYSTEMS

PLANA, TEXAS

Wire Red Belting: Wendway S/S
 U-Bar Wire Rod Belting: Wendway S/S
 Slat Link Belting (Packaged Product
 Only): Wendway S/S
 S/S Wirebelt Conveyor: A-....-115
 S/S Spiral Conveyor: Helimatic

STEWART WARNER CORP., CINCINNATI RUBBER
DIV., CINCINNATI, OHIO

Belt (Food Contact): "Cinfine"
 White Cleated 102

STIMPSON COMPUTING SCALE CO.

LOUISVILLE, KENTUCKY

Computing Scale: 81-AS, 81-DS

STOCK AMERICA, INC

MILWAUKEE, WI

Dyno Sealing Machine: 462-VAG

STONE CONVEYOR, INC.

HONEOYE, NEW YORK

Conveyor: 27D

JOHN E. STONEMAN, INC.

POSEN, ILLINOIS

Card Dispenser: "Danepak"
 Ham Cutter Conveyor: MC

STONE PACKAGING SYSTEMS

WAUKEGAN, ILLINOIS

"Rap-A-Mat" Packaging Machines: S-1
 HCR, S-2 HCR

STORK GAMCO

GAINESVILLE, GEORGIA

(FORMERLY GAINESVILLE MACHINE CO.)

Picking Shackle (Auto): 25, 100
 Eviscerating Shackle (Auto): 30,
 200

Picking Shackle (Combination):
 Rigid-35

Turkey Picking Shackle: 300

Eviscerating Shackle: 1005

Sizing Shackle: SS-5

Smoke Rack

Rotating Paddle Chiller

Poultry Sizer: WM-1

Poultry Scalder: 2-Way, SGS-1,
 SGS-2

Gizzard Splitter: 3500, 3500T,
 3600T, 3000, 3500-SS, 3600SS,
 4200SS

Automatic Gizzard Splitting,
 Peeling, and Washing Machine:
 3500-C-1

Giblet Pump: GP-2A, GP-3A, GP-3B

Heart & Liver Trim

Chiller w/Paddle Wheel Unloader:
 RS-6

Chiller: RS-6, P-5

Line Divider: 1 & 1 Type, 1 & 2
 Type

Gib Pack: 48-9, 48-11, 48-13

Automatic Cut-Up Machines:

TF-249X3F1, TF-249X3F2,

TF-249X3R1, TF-249X3R2, TF-249X3,

ACM-2000

Head Puller: HP-100

Electric Stunner & Killer: AK-10

Oil Sac Cutter: OSC-X1, OSC-2 (If
 used prior to inspection station,
 surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or 20 ppm residual chlorine
 at point of use.)

Automatic Hock Cutter: H-II, H-III,
 HC-III, A, B

Disc Type Picking Machine: D-1000

Paddle Type Giblet Chiller: BP

Belt Conveyor: BC-SS

Auger Chiller: SA-8

Head Remover: HR-100, HR-100C,
 HP-100B, HC-100C

Head Scalder: HS-5

Automatic Lung Remover: ALR-1,
 ALR-2, ALR-2-A

Rigid Eviscerating Shackle: 1006,
 1006-B

Neck Skin Cutter: NSC 1, 2, 3R, 3L

Refrigerated Poultry Chiller:

RS-6-NH3, P-6-NH3, SA-NH3, P5

Picker: HC-III, D-..., 1200, 1120,
 CR-100, CR-100A, CR-100S, F-105,
 F-201, F-101

Hock Picker: H-1, D-1130

Hydraulic Vat Dumper: H.V.D.

Semirigid Shackle Unloader: SU-1000

Straddle Picker: SP-3

S/S Drain Conveyor: DF-1

Neck Breaking Machine: NB-1, N-103,

N-101, N-102, (If used prior to
 inspection station, surfaces of
 machine contacting carcasses must
 be sanitized between each use
 with 180 F. water or 20 ppm
 residual chlorine at point of
 use.)

Opening Cut Machine: OC-100,

OC-100A (Surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180 F. water or 20 ppm residual
 chlorine at point of use.)

Eviscerating Shackle: 1000-R-1

Automatic Drawing Machine (Manual

Positioning of Viscera for
 Inspection Necessary): ADM-1,
 ADM-1-A (Surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180 F. water or 20 ppm residual
 chlorine at point of use.)

Hand Operated Hand Wash Valve: E-4

Automatic Killing Machine: AK-11

"Stork-Gamco" Picking Machine: D-16

Automatic Neck Skin Cutter: NSC-2-A

Giblet Elevator: GE-5

Gizzard Harvest System: M-40

(Personnel must be provided to
 trim portions of digestive tract
 not removed by the machine.)

Infeed Supply Belt: MB

Gizzard Harvester: M-40, M-80

Gizzard Elevator: GIZ-4

Gizzard Inspection & Trim Table:
 MII

Gizzard Tumbler Washer: GTW

Gizzard Defatter: DF

Offal Vacuuming System: VT

Picker L-2-B

Hock Cutter: LC-1, LC-2, LC-3

Scalder: SM and DM

Stunner: B-5, CS-1

Killer: B-6, B-6-A

Picker: FP-1, D-16-GT

"Draw-Vis" Eviscerator (For frying
 chickens only. Manual
 positioning of viscera for
 inspection necessary): P40
 (Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.

water or 20 ppm residual chlorine at point of use.)
 Poultry Eviscerating Shackle: ES
 Poultry Dressing Shackle: DS
 Tendon Puller: TP-1
 Foot Unloader: FU-1575-B
 Head and Trachea Puller: HT-1
 Automatic Bird Unloader: L, S
 Automatic Eviscerating Machine (Manual positioning of viscera for inspection necessary): P2411 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
 Infeed Conveyor: AFB, AFF
 Final Water Changer: FWC-B
 Automatic Sizer: S-100A, SS-100A
 S/S Bird Tumbler: BT-2
 Shackle Unloader: SU-90, SU-180
 Inside/Outside Chicken Washer CW1
 Outside Chicken Washer OW-1
 Auger Counter Flow Poultry Chiller C-111
 Gizzard Inspection Station with Peelers M-II-A
 Automatic Vent and Opening Machine: V-16. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
 Bagger: PRS-HD
 Poultry Chiller: P-6
 Poultry Cut-Up Machine: C-5000-A
 Poultry Stunner: CS-2. (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)
 Breast Deboning Machine: BD-1
 Automatic Circular Drawing Machine: CDM-II (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
 Bird Counter: BC-1
 Final House Inspection Machine: FIM-12
 Inside Outside Final Bird Washer: RP-12
 Gizzard Machine: M-60
 Poultry Scalding Hood: ESH
 Gizzard Inspection Table: M-1-A
 Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine

contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
 Automatic Vent and Opening Machine: V-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Turkey Gizzard Harvester: M-20T
 Giblet Chillers: 1-BP, 2-BP, 3-BP
 Circular Halving Machine: CHM-20
 Breast Filleting Machine: BF-1200
 Poultry Cut-up Machine: FBH-1500
 Poultry Cut-Up Machine: FH-2000
 Inside/Outside Final Bird Washer: MBW-16
 S/S Sizing Shackle: GS
 Cone Deboning Line: CDL-100
 Automatic Poultry Sizing System: "Chickway" 2.2
 Pneumatic Adjustable Inspection Stand: PAS-1
 Air Agitated Poultry Scalding: SGS 2/A
 Detwatering Conveyor: DW-4
 Oil Sac Cutter/Neck Breaker: OSC/NB-20 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or solution of 20 ppm residual chlorine at point of use.)
 Cropper: NIC-20
 Heavy Duty Carcass Crusher: HD/CC
 Poultry Deboning Conveyor: PDC-BR
 Quill Puller: PIT-2000
 Fecal Remover (Vacuum): FR-16 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20PPM residual chlorine at point of use.)
 Thigh Deboning Conveyor Line: TDL-100
 Gizzard Harvester: M-105
 Automatic Giblet Wrap Machine: 48-17
 Air Agitated Turkey Scalding: KM-2CA
 Auto Transfer Unit: TRD-E (Surfaces of machine contacting carcass must be sanitized between each use with 180 degree F water or a solution of 20 ppm residual chlorine at point of use.)
 Turkey Sizing Shackle: TSS
 Turkey Push Off: TPO-1
 Pneumatic Adjustable Inspection Stand: PAIS-2
 Air Agitated Scalding: SGS-2CA
 Inside/Outside Final Bird Washer: 4182, BWT10..
 Neck Skin Slitter: NS3T..
 Neck Cracker: NKTA8..
 Automatic Vent Cutter: VCT10..
 Head Cutter/Puller: HT1..

Opening Cut Machine: OST7..
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm chlorine at the point of use).
 Turkey Tendon Puller: PT-5
 Turkey Scalding: SIK-5
 Picking Machine: TF-912
 Air Agitated 3-Pass Scalding: SGS-3A
 Turkey Giblet Wrap Machine: TGW
 Conveyor: "Fluid - Flo" 620-FCC

STORK PROTECON, INC.

GAINESVILLE, GEORGIA

Automatic Ham and Picnic Deboner: PAP200-...
 Deboner: PAD400..., PAD800.
 Co-Extrusion Sausage Manufacturing system consisting of: Piston Stuffer Model "Handtman" F30T, Co-extrusion Module, Brine Unit, Brine Circulation Tank, Cool Tank, Crimper Unit, S/S Platform, Drying/Smoking Unit, Belt Washers and Dryer, Air Conditioning Unit for drying tower, air lock and steam cooker.
 Tenderizer: PMT-41-S

STRACHAN HENSHAW MACHINERY

CHICAGO, ILLINOIS

Continuous Heat Sealer: "Rotoplex" 2

R. HOWARD STRASBAUGH, INC.

LONG BEACH, CALIFORNIA

Cheese Cutter: SAR-78H

STRATO-RAY CO.

MINNEAPOLIS, MINNESOTA

Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L
 Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, WL782L-30 Lamps): SP-91
 Ultraviolet Lamp: SRCL-30 (Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.)

STRICKLER-DEMOSS MFG. CO.

DES MOINES, IOWA

Chitterling Cleaning Machine: 44
 Stomach Cleaning Machine: 88

STRICKLIN COMPANY

DALLAS, TEXAS

Mixer: 448 (S/S)
 Chili & Rice Cooker: 147
 Screw Conveyor: 327, 468
 Tamale Machine: 405
 Mixer-Cooker: 553
 Blender: 281, 283, 539

STRONG-SCOTT MFG. COMPANY

MINNEAPOLIS, MINNESOTA

Ribbon Blender: B-IMXS

Turbulizer: TCS-....
Infeed Conveyor: AFB, AFF

S/S Low Flow Air Valve: K80 DLFA
Superflow Centrifugal Pump: SCS-..

SUMMIT CITY EQUIPMENT
FORT WAYNE, INDIANA
Chub Separator: 488

SUREKAP
TUCKER, GEORGIA
Cap Tightener: "SureKap"

SUMMIT PRODUCTS COMPANY
BRIGHTON, MICHIGAN
Ham Slicer: VSD--6RU

SAMI SVENDSEN LTD.
CHICAGO, ILLINOIS
Insa-Matic Casing Sizer: 1

SUN HILL CORPORATION
MANCHESTER, CONNECTICUT
Portable LN2 Flash Freezer:
Mul-Ti-Freeze-1 (Acceptable
ventilation must be provided.)

SWAN ENTERPRISES
ST. CLOUD, MINNESOTA
Oil Gland Cutter: OGC-1

SUNBANK FOOD EQUIPMENT, INC.
POMONA, CALIFORNIA
Jet Cook Oven: 24-5-5-5

SWECO, INC.
LOS ANGELES, CALIFORNIA
Vibro-Separators: LS..S., SS..S.,
LS..S....CD, SS..S....CD,
LS..S...., SS..S....,
LS..S....PF, SS..S....PF, US 48

SUPER PRODUCTS COMPANY
CINCINNATI, OHIO
Boning Table: SSBT
Chiller: Super
S/S Mixer: 10025
Table: SST-....
Hog Viscera Inspection Table:
H.V.I.C.
Blender-Mixer: "Salco" PMB-.....
Belt Conveyor: SBC
Conveyor: PC-SST
Brine Chiller: CP-30

SWILLEY EQUIPMENT DESIGN
PERSIA, IOWA
Up-Type Hide Puller: 1063
Retained Head Stand w/Beef Head
Rack: 1084
Conveyorized Knock Box (Sheep):
3003-....
Revolving Hog Head Splitter: 1023
Head Hook: 4010-....
Tongue Hook: 4011-....
Knife Sterilizer Box: 6001-....
Offal Separating Table: 6019-....
Small Intestine Flush Table:
6017-....
Intestine Separation Table:
6017-....
Offal Table (Tripe Dump): 1065-....

SUPERIOR FABRICATION
FORT WORTH, TEXAS
Lazy Susan: LS-....
Conveyor: OC-....
Boning Table: BC-....
Stationary Boning Table: SSSBT
Trimming Table: SSTT
Double Station Boning Table: SSDSBT
Head Work and Trim Table: SSHWT
Ham Pump Table: SSHPT
Head Flush Cabinet: SSHFC
Pluck and Gullet Trim Table:
SSSPGTT, SSDPGTT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUTW
Patty Packing Table: SSPPT
Stuffing Table: SSST
Head Inspection Stand: SSHIS
S/S Screw Conveyor: SSSC-..
Meat Pump: SSMP
Tamale Machine: SSTM

J. F. SWINEHART CO., INC.
FOSTORIA, OHIO
Food Broiler: 3430C

SYLVANIA ELECTRIC PRODUCTS, INC.
DANVERS, MASSACHUSETTS
Germicidal Lamps, Nonozone: G8T5,
G15T8, G30T8 Note: Lamps must be
used in accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

SYMCO ENTERPRISE, INC.
INDEPENDENCE, OHIO
Screw Conveyor: 421-UA

SYNTRON, DIVISION OF FMC CORPORATION
HOMER CITY, PENNSYLVANIA
Vibratory Feeder: F-TOC

SYSTEM PAK, INC.
PENNDL, PENNSYLVANIA
Wrapping Machine: Jaguar, TARGA-..
TARGA-40, TARGA-50, TARGA-60,
Targa-..A, "PANDA"
Vertical Form, Fill, and Seal
Machine: "Vega" P, S, SP, HS

SYSTEMS DEVELOPMENT ENGINEERING CO.
LITTLETON, COLORADO
Beef Jerky and Sausage Processing
System: SDE-BJ 1 thru 10

T&F DIVISION OF CHR INDUSTRIES, INC.
ROLLINGMEADOWS, ILLINOIS
Belts (Food Contact): 02402,
02407, 020.., 021.., 022..,
024.., 027..

TABLES MANUFACTURING COMPANY
KAUFMAN, TEXAS
Tables: TGLG, TSS, TFLG, TFSS, TKLG,
TKSS, SPT, SPS, SPB, TRIM-1
TRIM-2, BONE, BONE-SS

TACONIC PLASTIC, INC.
PETERSBURG, NEW YORK
Belt Teflon Coated: 27-200

TARAS, INCORPORATED
CORNELIA, GEORGIA
Meyn Broiler Unloading Station:
BU-...
Meyn Eviscerating Machine: Apollo
72 (Manual positioning of viscera
for inspection necessary)
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual
chlorine at point of use.)
Meyn Disc Picker: JMKD-60
Meyn Poultry Scalders: MSC-7
Meyn Automatic Bird Counter: BC-100

TASTECH, INC.
FOUNTAIN VALLEY, CALIFORNIA
S/S Belts (food contact): MT1-1,
MS5-2, MS5-3, MS1-5, MS1-6,
MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF SYBRON
ROCHESTER, NEW YORK
Liquid Level Transmitter: 300T
Series

TCA
RIVERSIDE, CALIFORNIA
Cutting Board: San-X Plus

TEC, INC.
ALSPIN, ILLINOIS
Vacuum Packaging Machine: TEC-2001
SRH, TEC-4000

TEC, INC.
POSEN, ILLINOIS
Vacuum Packaging Machine: CB-R
TEC-1001
Infeed Conveyor: 2000

TECHCO2 SYSEMS CORPORATION
ATLANTA, GEORGIA
Freezer Tunnel CO2: ST-30-10-1,
ST-....
Spiral Freezer: SF-....
Supplementary Ice Maker: WC-....
CO2 Snow Hood: SH6-CI...,
SH6A-CI....
CO2 Snow Hood: 6C-...., 6AC-....
Snow Applicator: T/B Applicator 6
CO2 Snow Hoods: K-503....
CO2 Snow Applicators: 6...., 6A....,
6B...., 6B Wall Mounted CO2
Snowing Hoods w/Exhaust System:

SUPERIOR LABEL SYSTEMS
CINCINNATI, OHIO
Roll-Tak 200 Pepperoni Label Bander:
SLS

SUPERIOR PACKAGING EQUIPMENT COMPANY
CARLSTADT, NEW JERSEY
Automatic Cartoner: 30MP

SUPERIOR STAINLESS, INC.
DELEVAN, WISCONSIN
S/S Air Operated Shut-off Valve:
K67-...., K69-....
S/S Air Operated Divert Valve:
K67-...., K679-...., K697-....,
K-699...
S/S Butterfly Valve: K51

504
CO2 Snowing Horn (For demonstration purposes only-adequate ventilation must be provided): 5
Dry Ice Extruder: DE-79-RB

TECHNETICS INDUSTRIES, INC.

ST. PAUL, MINNESOTA
Techweigh Weighing Feeder: WF18-..

TECHNO-DESIGN, INC.

GARFIELD, NEW JERSEY
Ravioli Filler Former: ARM-051

TECHNOLOGY SALES, INC.

CHATTANOOGA, TENNESSEE
S/S Boning Cone Stand: 2

TECKTON, INC.

WALTHAM, MASSACHUSETTS
"CryoFood" Liquid Nitrogen Freezer: CF-1
Loader & Unloader for Cryo-Food Freezer: PU-CF-1
"Cryo-Food" LN2/CO2 Freezer: CF-0.5

TECTRON ENGINEERING

IRVINE, CALIFORNIA
Conveyor w/Metal Detector: 1000M

TEE-PAK INC.

CHICAGO, ILLINOIS
Casing Sizer
Beef Stick Reeler: BR-7729
Automatic Meat Stuffer: FUT-..
Sizer: II, III

TEKNOR APEX COMPANY

PAWTUCKET, RHODE ISLAND
Cutting Boards: "SaniTuff" H,
"Teknatop"

TELE-SONIC TRESCOTT

LONG ISLAND CITY, NEW YORK
Paramatic Sealer: 1517
Bagger: 26-MB
Wrapping Machine SW-80

T.E.M. MFG. CO.

BLUE ISLAND, ILLINOIS
Conveyor: 9471

TEMPCO MACHINE AND DESIGN, INC.

RIVERSIDE, CALIFORNIA
Convection Broiler: CB-3448
Transfer Conveyor, Stainless: TCS-...
Transfer Conveyor, Stainless - 90 degrees: TCS-...SPL
Burrito Make-Up Conveyor: BMU-...
Decline Conveyor: DCP-...
Transfer Conveyor: FITC-...04
Sheeting Head: RSH-...

TENNYSON FOOD EQUIPMENT AND STORAGE, INC., CLEVELAND, OHIO

Sauce Depositor: S-335
Cheese Applicator: A-380

TEXAS AMARILLO SYSTEMS CO.

AMARILLO, TEXAS
Horizontal S/S Surge Bin: TB-1,
TB-1A

Boning Table: BT-1
Conveyor: FG-1, FG4
Meat Wash Table: MW-1
Belt Conveyors: FG-1A, FG-2
Cattle Jaw Bone Puller: JP-101
S/S Shroud Pin Tank: PC-108
Edible Surge Bin: ESB-1
"Tasco" Hide Side Puller: SPH-109
Viscera Table: VT-102
Automatic Head Hold Device: AHHD-111
Hydraulic Cheek Puller: CMP-097
Beef Support system: BAJ-7891

TEXMAC, INC.

CHARLOTTE, NORTH CAROLINA
Automatic L-Sealer: 1917

THAYER SCALE/HYER INDUSTRIES INC.

PEMBROKE, MASSACHUSETTS
Bridge Breaker Bin Discharger: BTU-...S.M.

THERM-ICE CORPORATION

PHILADELPHIA, PENNSYLVANIA
CO2 Distribution Cone (Use with an acceptable hood and exhaust system): TI-600

THERMALJET LTD. DIVISION GROW GROUP INC., LOUISVILLE, KENTUCKY

Thermaljet Cooker: 1000 A
Cooker Thermodyne: THS-..

THERMODYNAMICS CORPORATION

BROKEN ARROW, OKLAHOMA
Pallets (Plastic): TR-048040-M,
TR-048040-MS

THIELE ENGINEERING COMPANY

MINNEAPOLIS, MINNESOTA
Placing Machine (Paper): 108, 212, 408

THIRY-KONDOR

TWINSBURG, OHIO
Patty loader: 1500
Patty Loader: 3000

THOMPSON-CHEMTREX

ERIE, PENNSYLVANIA
Sanitary Pump & Mixer: STTS, STMS, SBTS-.

THOMPSON-CHEMTREX

ERIE, PENNSYLVANIA
Sanitary Pump & Mixer: STTS, SB

THIRY-KONDOR ENGINEERING & MACHINE CO., BROADVIEW HEIGHTS, OHIO

Sausage Cutter: 4003

L. C. THOMSEN AND SONS, INC.

KENOSHA, WISCONSIN
S/S Sanitary Centrifugal Pumps: 4, 5, 6, 8

THURNE CORPORATION

BRIDGEVIEW, ILLINOIS
Line Divider: "Schmidt" 928-84
Three Lane Makeweight Conveyor: PI-3
Twinned Single Makeweight Machine:

PSM-1

Infeed Conveyor: IC-1
Flex-Turn Conveyor: 16
Meat Pro Patty Former: 340, 500
Slicer: 110-84-1

THURNE ENGINEERING COMPANY, LTD.

NORWICH, NORFOLK, ENGLAND
Checkweigher Conveyor: IMS-127
Infeed Conveyor: IN-83
Marshalling Conveyor: SY-83
Slicer: 110-84

THURNE ENGINEERING

LISLE, ILLINOIS
Meat Pro Patt Former: 170
Automatic Checkweigher: PCW-84
Twinned Twin Single Make Weight Conveyor: TTSM-1
Manual 2-Tier Storage Conveyor: 40000
Bulk Weigher: 30000

THURSTON DODD WELDING

LULA, GEORGIA
Skin Cutter: SC-386
S/S Box Icer: BI-1187

TIGERFLEX CORPORATION

ELK GROVE VILLAGE, ILLINOIS
Material Handling Hose (Food Grade): Series WT, FT

TIPPER TIE DIVISION

UNION, NEW JERSEY
Double Clipper: D-137B, D-187
Clippers: C-107-L, A-117-L, C-187-L, A-187-LC, F-486-L, C-200-L, F-186-L, C-186-L, C-486-L, 280L, R590, C487L, Z2105, Z2110, Z2111, Z2115, Z3110, Z3111, Z4119, Z4201, Z4135, C-186RP, A-187C, AZ2295A, AZ2495A, AZ2590A, Z3207, Z4122, Z4124, Z4125, Z4126, Z4127, Z4128, Z2207, EN1200, EN1201, Z9101, Z9102, Z986-L, Z986-RP
Clipper-Vac: E, C, F-A-417-LC (Tipper Tie) Unit: PR-465L
Tipper Clipper: Rotomatic II, RV136D, RV136LD, RA136D, RA136LD (Press Tie) Unit Clipper Vac Machine: G with AZ4100, F with conversion kit 2132, F-A487LC, F-A487C, H with AZ2100L Clipper
Tipper-Matic: A, V
Vacuum Packaging Machine: ROTA-MATIC III, II, I
Koma Tipper Clipper: KTC-1
Kuko Clipper: KTC-1
Stuff N' Clip: 101
LN2/CO2 Attachment for Clipper Vac Machines
Revolv-A-Clip: 101, 102, 103
Auto Chub Machine: 101
Double Clip Machine: DCA-E
Clipper Machine: Z2-..., Z3-..., Z4-...
Rota-Matic Clipper: Z9-...

TIPPER TIE, INC.

APEX, NORTH CAROLINA
Vacuum Packaging Machine: Chamber

Rota-Matic
Casing Stuffing/Clipper System:
RS-4201
Horn Module: TA-1329
Tipper Tie Unit: PRZ 4103
Chub Machine: CMZ-224080
Double Clipper: KDC
Clipper: Z9...

E. H. TICHENER & COMPANY

BINGHAMTON, NEW YORK
(Poultry) Shackle: 1727
Picking Shackle: 1452, 1535
Combination Shackle: 1450
Eviscerating Shackle: 1436, 1451,
5500

TOBY ENTERPRISES

SO. SAN FRANCISCO, CALIFORNIA
Slicers: 480H, 500, 600, 600D, 700,
500A, 600A, 700A, 2100-5, 600B,
2100A-.., 2100-.., 2100-5D
Interleaver Machine: 779, 1430
Scaler/Slicer: 770, 775
Toby Dropper: 703-D
Scales: 670-A, M-T, AR
Beef Jerky Conveyor: 820
Conveyors: 810/815, HRA...., MRA
Slicer/Conveyor: 400
Rotary Patty Stacker: 880
Bacon Sheeter: 920
Shingling Conveyor: 3105
Collater Auto Feeder: 3150, 3151,
3155
Slicer: 2600, 1750, 1050
Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA
Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.

CHICAGO, ILLINOIS
Belts Food Contact: New Clestar
HQR-082NS, HQR-123NS, HQR-082OR,
HQR-123OR, HQR-082HR, HQR-123HR,
HQR-123C

TOLEDO SCALE DIV. OF RELIANCE ELECTRIC CO., WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,
2071, 2081, 2091, 2072, 2082,
1071, 1072, all w/S/S platform
and a stand
Bench Artery Pump Scale: 2052 w/S/S
platform and a stand
Portable Scales: 2120, 2181, 2481,
2881, 2182, 2822, 2084, 2184,
2086, 2186, 2886, all w/S/S
platform and a stand
Net Weight Scale: 3011, 3012, 3021,
3031, all w/S/S platform and a
stand
Fan Scale: 3111, 3180, 3700, 3710,
3720, all w/S/S platform and a
stand
Beam Scale: 4180 w/S/S platform and
a stand
Pre-Pack Scales: 8001, 8300, 8301
Checkweigh Scale: 9459, 9460, 9463
Combination Bench Scale: 9869 w/S/S
platform and a stand
Micro-Scale: 3165
Micro-Scale, w/S/S Platter Cover:

3185
Food Choppers: 5324-S, 5460-S,
5522-S
Slicer: 5410A-DA, 5402-DA, 5405-DA,
5406-DA
Hanging Scale: 2110DA
Saws: 5201-DA, 5206-DA, 5207-DA,
5208-DA, 5300-DA, 5301-DA,
5302-DA
Wrapping Machine: 30, 32, 640, T-14
Micro Scales S.S. Platter w/Molded
Plastic Housing: 3165, 3185
Bench/Portable Scale: 2085
S/S Bench/Portable Scale: 1985
S/S Weigh Plate Scale: 2300
Stainless Steel Bench Scales: 1985,
2095, 2185
Scales: 8420, 8421, 8430, 8213, 8431
Stainless Steel Bench/Portable
Scale: 2095
Wrapper: T-16
Speedweigh Scales: 3055, 3045, 3035,
3025

TOMCO EQUIPMENT COMPANY

LOGANVILLE, GEORGIA
Snow Applicator T/B Applicator: 6
Co2 Snow Applicators: 6....,
6A...., 6B...., 6B
CO2 Snowing Hoods: K-503....
Wall Mounted CO2 Snowing Hoods
w/Exhaust System: 504
CO2 Snowing Horn (For demonstration
purposes only--adequate
ventilation must be provided): 5
Dry Ice Extruder: DE-79-RB
Spiral Freezer: SF-...-...
Freezer Tunnel CO2: ST-...-...
ST-...-3T

TON-TEX CORPORATION

PARAMUS, NEW JERSEY
Belts, Food Contact: White, 2 & 3
Ply "Special" Polymaster, White,
2 & 3 Ply "All Temp", Polymaster:
3 Ply "Standard", Polymaster;
White, 4 Ply, "Sidewall": Tan, 4
Ply, "Sidewall": 3, 4, & 5 Ply,
"Standard" Purotex: 3, 4, & 5 Ply
"Heavy" Purotex: 3 Ply, "Heavy"
Polymaster: 4 Ply, Heavy PuroTex
Teflon Coverex: 3 Ply, Heavy
PolyMaster
Belts (Fully Packaged Product): Grid
Tread: 3 Ply "Standard", Purotex:
Grid Tread, 3 Ply, "Heavy"
Purotex: Grid Tread, 4 Ply
"Heavy" Purotex (belts with
cotton carcasses must have edges
sealed with an acceptable
compound.)

TORESANI, INC.

LONG ISLAND CITY, NEW YORK
Mixer: N/50A, N/100A
Continuous Mixer: GR.IM/4, GR.IM/6,
GR.IM/2000-S
Sheeter Kneader: SFA/300, SFA/550,
SFA/600, SFA/610
Automatic Pasta Cutter: CISF/300

GIACOMO TORESANI S.P.A.

MILAN, ITALY
Tortellini Machine: MT 265A, MT

135A, MT 8A, MT 10A
Sheeter Kneader: SFA-415A,
SFA/300A, SFA/600A, SFA/610A,
SFA/140
Ravioli Machine: MR 265A, MR 135A,
MR 540A, RR-230
Lasagne, Cannelloni, Manicott:
LC/200/3
Mixer: N-100

TORSION BALANCE COMPANY

CLIFTON, NEW JERSEY
Table Scale: TO-SS

TOTAL FILTER TECHNOLOGY, INC.

HARVARD, MASSACHUSETTS
Filter: 5C10A

TOTE SYSTEMS

BEATRICE, NEBRASKA
Tote Bins, Dry Products Only:
311501
Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY

DES MOINES, IOWA
Belly Skinner: 800, 800-S, 900
Membrane Skinner: 66-A, 720, 720A,
720PA
Peeler: Ranger-Apollo,
Ranger-Callisto
Frank-A-Matic Machines: DB-1, DB-2,
DB-3, DB-4, DB-4A, DB-6A
Utility Pork Skinner: 400, 500
Ham Fatter Attachment: 12
Ham Skinner & Fatter: 412
Ham Shank Skinner: 400-S
Butt Fatter Attachment: 22, 23
Butt Skinner & Fatter: 422
Pork Cut Skinner: 35-A
Ham Fatter Attachment: 46-A
Liver Loaf Fat Attachment: 38-A
Continuous Jowl Slasher/Skinner
w/Sanitizing System: 914/21
Sterilizing Hood Attachment: 20
Liver Loaf Attachment For Model
800 & 814 Bacon Skinner: 16S, 16D
Turnover Attachment for Model 800
Bacon Skinner: 18
Membrane Skinner: 600, 700, 700A,
700AP
Picnic & Ham Shank Skinner: 35
Membrane Skinner w/Catch: 600-S
Pan & Screen Injector: 190, 1200,
1400
Slasher & Skinner (Not to be used
for slashing jowls): 814, 814-S,
914
Sanitizer for Slasher & Skinner: 21
Brine Filter: 9, 10
Take-Away Conveyor: 19
Link Separator: 2000
Bacon Skinner: 9700
Automatic Injector: 1450
Filter System: 11
Link Separator: 2020
Super-A-Matic: RT-7
Super-A-Matic w/Micromist: RT-7M

TRAULSEN AND COMPANY

COLLEGE POINT, NEW YORK
Refrigerator: DR-ADR3-32WUT
Flash Freezer: GLT-132-WUT-FF

TRAYCO, INC.

LAPEER, MICHIGAN

Karttub: 6901

Tub: 6911

Aero-Tote Tub w/Drain: 6921

Aero-Tote Lid: 6922

Pallet: 6923

T.R.C. (TECHNOLOGY RESEARCH

COMPANY), HARRISONBURG, VIRGINIA

Save-Sight Activated Valve: 10DC-5

TRIANGLE METALS INC./FISH OVEN

EQUIPMENT, ROCKFORD, ILLINOIS

Revolving Tray Oven: HD-DA.....OD

TRIANGLE PACKAGING MACHINERY CO.

CHICAGO, ILLINOIS

Rotary Cup Filler: DR-1

Form Fill, and Seal Machine: S-71PD

Form Fill, and Seal Machine: w/Scale
A473Scale System: A6/12, A-9/18-FP,
A-918-F2

Scale Systems: A612.....,

A816....., A918....., A3.....,
A4.....

Form Fill and Seal Machines:

S.61..., S.71..., S.72...,

S.82..., S.92..., T.61...,

T.71..., T.72..., T.82...,

T.92....

TRI-CANADA, INC.

BUFFALO, NEW YORK

S/S Kettles: TO-150, TO-200,

TO-250, TO-300, TO-400

Cover: TCL-C2800-4047

Chute: TLC-2800-4048

Basket: C-2800-4049-R1-R2

S/S Rotary Pump: ND

TRIDYNE PROCESS SYSTEMS

SOUTH BURLINGTON, VERMONT

Weighing System, F108

TRIGON PACKAGING CORPORATION

REDMOND, WASHINGTON

Vacuum Packaging Machine: FIP-50X70

W3, RM-571

TRI-METALIST, INC.

ALSIP, ILLINOIS

Incline Screw Conveyor: TM-2000

Meat Scales and Bagger: EM-6500

Conveyor: TM-2500

CO2 Distribution Cone (use with an
acceptable hood and exhaust
system): TI-600S/S Stuffing & Linking Table:
TM-7000TRI-STATE METAL WORKS, INC.

VAN BUREN, ARKANSAS

Conveyor: 210

TRITIAUX

FLEURUS, BELGIUM

Agitated Tank Mixer: CRI-3000...

Conveyor Filter: FLO-....-CU

TUCS EQUIPMENT COMPANY

NEW HOPE, MINNESOTA

Piston Stuffer: T-3224

TURBO REFRIGERATING COMPANY

DENTON, TEXAS

Ice Maker: BAR-56, BF285CA

Ice Machines: BF..R, BF..SC,

BF..SCA, BF..SCAR, BAR...,

BAR..LR, SBF..R, SBF..SC,

SBF..SCA, SBF..SCAR, SBAR...,

SBAR..LR

Ice Rakes: 202-....-

Plate Chillers: HTD-....-

Ice Machine: SCF..R, SCF..SC,

SCF..SCA, SCF..SCAR, SCAR...,

SCAR..LR

TUTHILL PUMP COMPANY

CHICAGO, ILLINOIS

Hopper Pump (Ulrich): W/316-S/S

S/S Sanitary Pumps: 5A., 10, 16,
25A., 65, 125TYLER POULTRY SUPPLY COMPANY, INC.

TYLER, TEXAS

Giblet Pump: TPS-03

TYSON METAL PRODUCTS

PITTSBURGH, PENNSYLVANIA

Polycuiser Convection Oven: 635

- U -

UHRDEN, INC.

SUGAR CREEK, OHIO

Cart & Drum Dumper: TD-F, THD-F,

TC-F

ULTIMATE SYSTEM INC.

BOCA RATON, FLORIDA

Patty Machine: ULTIMATE II

UNARCO FOOD HANDLING DIV. UNARCO

INDUSTRIES, INC.

SANTA FE SPRINGS, CALIFORNIA

Meat Preparation Tables: NMT-(...)

Boning Tables: NBT-(...)

Trim Tables: NTT-(...)

Meat Lug: CSL-8

S/S Tables: SSBT-...., SSTT-....,

SSMT-...., SSTS-...., SSTSB-....

Plastic Meat Lug: CSL-8

Plastic Product Platters (Trays):

CSP...W

S/S Ledge Tray Cart: WLS, NLS

Cart: NCD-..-H

Carts: NKC, NLD

S/S Meat Trays: DSS..., DSS....

Carts: NKW-...SU, NKW-...KD

Lugs: PLG-..

UNIFLOW MANUFACTURING COMPANY

KOLD-DRAFT DIVISION

ERIE, PENNSYLVANIA

Bin Extension Sleeves (Add-on):

GBN-210-S/S, GBN-290-S/S,

GBN-...S/S

Ice Cube Machines: GT301A-S/S,

GT301W-S/S, GT401A-S/S,

GT7AN2-S/S, GT7WN2-S/S,

GT-401W-S/S, GT401R-S/S,

GT-402A-S/S, GT-402W-S/S,

GT503A-S/S, GT503W-S/S,

GT402R-S/S, GT503R-S/S,

GT603A-S/S, GT603W-S/S,
GT603R-S/S, GB401A-S/S,
GB401W-S/S, GB401R-S/S,
GB402A-S/S, GB402W-S/S,
GB402R-S/S, GB503A-S/S,
GB503W-S/S, GB503R-S/S,
GB603A-S/S, GB603W-S/S,
GB603R-S/S, GB1003A-S/S,
GB1003W-S/S, GB1003R-S/S,
GB1204A-S/S, GB1204W-S/S,
GB1204R-S/S, GB1205A-S/S,
GB1205W-S/S, GB1205R-S/S

Ice Storage Bins: GBN-240-S/S,

GBN-310-S/S, GBN-450-S/S,

GBN-550-S/S, GBN-740-S/S,

GBN-760-S/S, GBN-1200-S/S,

GBN-1800-S/S, GBN-...-S/S,

GBN-....-S/S, GTN-200-S/S,

GTN-350-S/S, GTN-480-S/S,

GTN-130-S/S, GTN-....-S/S

Flake Ice Machine: FT-....-SS,
FB-....-SS

Ice Machines: FB1302A-SS,

FB1302W-SS, FB1302R-SS,

FB2602R-SS, FT701, FB1302, FB2602,

FT701A-SS, FT701W-SS, FT701R-SS,

FB2602A-SS, FB2602W-SS

UNILOK, BELTING DIVISION OF GEORGIA

DUCK & CORDAGE, MILLSCOTTDAL, GEORGIA

(Belts with cotton carcasses must
have edges sealed with an
acceptable compound.)Belts (Food Contact) White, Tan,
Mint, Green: PVK 70, PCXMSK, PVK
80 PCXMSK, PVK 90 PCXMSK, PVK 120
PCXMSK, PVK 150 PCXMSK, PVK 100
CT, PVK 120 CT, PVK 150 CT, PVK
75, V 100, V 200, V 300, VK 90
PCXMSK, VK 120 PCXMSK, VK 150
PCXMSK, VK 200 PCXMSK, PVK 100
PCXMSK, PVK 180 PCXMSK, PVK 225
PCXMSK, PVK 900 PFC

Belts (Packaged Product Only)

White, Tan, Mint, Green: PVK 80,
PVK 100, PVK 120, PVK 150, PVK
225, PVK 350, PVK 470, PVK 610,
PVK 750, PVK 1010, PVK 1210, PVK
100 FSXFS, PVK 120 FSXFS, PVK
150 FSXFS, PVK 100 MRTXFS, PVK
120 RTXFS, PVK 150 MRTXFS, PVK
100 CTXFS, PVK 120 CTXFC, PVK 150
CTXFC, PVK 100 RTXFC, PVK 120
RTXFC, PVK 150 RTXFC, VK 90, VK
120, VK 150, VK 200, VK 250, VK
300, VK 400

Belts (Food Contact):

UP-90/00, UP-120/00, PVK 125
PCXMSK, PVK 170 CXC, PVK 200 CXC,
PVK 250 CXC, PVK 90 MSKYFES, PVK
90 CT, PVK 125 CT

Belting: RL-PVC-....-PCXBB,

RL-TPU-....-PCXBB

Belt (Food Contact): White

PVK...CXC, FR/OR/SC

Belt: RL-N2-90, R1-N3-135

UNIROYAL PLASTIC PRODUCTS DIV. OF

UNIROYAL, INC., CHICAGO, ILLINOIS

Tote Box: 3.., 4.., 5..

UNIMACO INC.

MANHASSET, NEW YORK

Emulsifier (Microcut): MCH-D-30,

MCH-D-60, MCH-D-100, MCV-12-B

UNION CARBIDE CORP.

CHICAGO, ILLINOIS

Sizer: 400-B, G, 405

Wrapping Machine (Tite-Wrap): D, NP

Bacon Slicer: Hylox

Ham Stuffer: 700

Freezer: Kryos

Precision Sizer: 400C, 400 Series F

Precision Sizer w/Loop Device: 400 Series FL

Liquid Nitrogen Freezer: CFF..., DFF26-Series

Evacuator: 910A, 911

Bagger: 900-A, 901, 902

Poultry Bagger: 1200

Transfer System: 503

Casing Article Adapter: 403B

LN2 Batch Chiller: ...5, ...5S

Bonewrap Dispenser: 980

Stuffing Horn Assembly: 500

Automatic Sizer: "Shirmatic" 405H,

"Shirmatic" 405K, "Shirmatic"

405S, "Shirmatic" 405SC,

"Shirmatic" 600

High Speed Bagger: 912, 922

Bagger: 905

USAC TRADING CO.

COLD SPRING, KENTUCKY

Vertical Hog Skinner: VSM-100

UNION STEEL PRODUCTS

ALBION, MICHIGAN

S/S Conveyor Belt: Tv-Matic

S/S Dough Trough: Series 3400, 400

UNIROYAL, INC.

MIDDLEBURY, CONNECTICUT

Belts (Food Contact):

Little Giant: White, Black, Tan,

Green, Burnt Orange

Food Flex: White, Black, Tan,

Green, Burnt Orange

Food Flex II: White, Black, Tan,

Green, Burnt Orange

Us Flex: White, Black, Tan, Green,

Burnt Orange

General Purpose: White, Black, Tan,

Green, Burnt Orange (Belts with

cotton carcasses must have edges

sealed with approved sealant.)

UNISOURCE PACKAGING COMPANY

DANIELSON, CONNECTICUT

Packaging Machine: P

Formapack Machine: 330, 420

UNITED INDUSTRIES INC., A.J. FISH OVEN

COMPANY, BELOIT, WISCONSIN

Rack Oven: "Turbo-Flo" TFE

UNITED SCALES OF AMERICA

CLIFTON, NEW JERSEY

Single Beam Scale: 4801-S

Dial Bench Scale: 6510-S, 6520-S,

4811-S, 4812-S, 4813-S

Bench Weigh-O-Gram: 4832-S, 4833-S

Vu-Weigh Scale: 6550-S, 6560-S

Weigh-O-Gram Scale: 6570-S

UNITED UTENSILS COMPANY

PORT WASHINGTON, NEW YORK

Hopper Bin: "Mule"--..

Hopper Bin w/Stand: "Mule"-S..

Butterfly Valve: V-..

Rectangular Butterfly Valve: VR-..

UNIVERSAL PACKAGING, INC.

HOUSTON, TEXAS

Vertical Form, Fill, Seal

Packaging Machine: Mark....

UNIVERSAL VACUUM SYSTEMS, INC.

LONG ISLAND CITY, NEW YORK

Vacuum Packaging Machine: "Vinny

Vac" UV-., UV-., UV-..

URSCHEL LABORATORIES

VALPARAISO, INDIANA

Tenderizer: T-T

Slicer: CC, OV

Slicer: S-A, HS-A (Slicer is not acceptable for processing hard frozen meats due to possibilities of metal contamination from broken blades.)

Comitrol (w/Impellers-61682, 61733, 61757): 2100

Comitrol (w/Impeller-60374): 3600

Comitrol (w/Accepted Impeller):

3640, 3660, 3675, 3630

Transverse Cut Slicer: "0"

Bias Cut Slicer: "OC"

Dicers-Not acceptable for processing frozen meats due to possibility of metal contamination from broken blades: G-A, H-A, L-A, GK-A, RA-A, SL-A, J-A, CD-A, HX-A, GX-A

Comitrol: 1300, 1500, 1800, 1400, 1700, 3000

Dicer: J9-A

Comitrol Processor: 5600

Meat Dicer:M (Not acceptable for processing hard frozen meats due to possibility of metal contamination from metal blades.)

USI AGRI BUSINESS

NEW HOLLAND, PENNSYLVANIA

Chicken Thigh Skinner: CTS-1

U.S. STEEL CORP.

PITTSBURGH, PENNSYLVANIA

Plastic Pail

U.S. CLIP CORP.

MUNDELEIN, ILLINOIS

"Poly-Clip" Machines: SCD, SCH, DCH, DCD, SCA, FCA, DCE-3, ECD

Vacuumizer: 1

Shrinker: SK...

Vacuum Clip Machine: VCK....

U.S. STEEL SUPPLY, DIV. U.S. STEEL

CORP., TAYLOR, MICHIGAN

S/S Belt (without hinge clips):

Flex-Grid

S/S Flat Wire Belts: USD-2 (1X1

Mesh), USD-3 (1/2X1 Mesh)

U.S. TYMPANITE COMPANY

DEDHAM, MASSACHUSETTS

Cutting Board

UTENSICO

PORT WASHINGTON, NEW YORK

S/S Stac-Pac Tub

S/S Vertical Tanks w/o Agitator and/or Baffles: VT-...

S/S Drums

S/S Vertical Tank: VT-38

Plastic Cone Bottom Tank (Natural

Color): CC-30 Gal, CC-55 Gal

Plastic Cylindrical Tank (Natural

Color): CF-5 Gal to CF-82 Gal

Plastic Drum (Natural Color): GP

Plastic Drum Liner (Natural Color): TDL, SDL

Plastic Pickle Tank (Natural Color): 100

Plastic Rectangular Tanks (Natural

Color): R12x6, 12x12, 12x15, 12x24, 15x15, 15x18, 15x24, 18x18, 18x24

Plastic Stock Pots (Natural Color):

SP-5 Gal, SP-10 Gal

Plastic Trucks (Natural Color):

37, 40, 72, 96, 144

Palletvat: 175, 200, 230, 260

S/S Trucks: 28, 28C, 19, 50, 68, 86

Tote Box: TB

Tote Box Cover: TBC

UTILICON

FORESTVILLE, CALIFORNIA

Turntable: STT

Twin Turntable: TTT

- V -

VAC-AIR INC.

MILWAUKEE, WISCONSIN

Vacuum Lifting Machine

Nozzle: DCV-1, DCV-2

Lung & Kidney Removal Nozzle: VA

Turkey Hock & Neck Knife: TK

Hock & Neck Knife: BAK, BAK-H

Vent Cutter: VAV (This is with the understanding that surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or a solution of 20ppm residual chlorine at point of use.)

VACUDYNE CORPORATION

CHICAGO HEIGHTS, ILLINOIS

Vacuum Cooker/Cooler: VCC-...

VAC PAC, INC.

BALTIMORE, MARYLAND

Bag Sealer: "Microwelder" 1185

VALLEY VIEW MFG. COMPANY

DALLAS, TEXAS

Multiform Food Machine: 1 & 2

Count-Stack Machine: 2

VALMEC INC.

FENTON, MICHIGAN

Transfer Conveyors: 200, 201, 202

Take Away Conveyor: 203

VALMONT CORPORATION

GRASS VALLEY, CALIFORNIA

Food Processors, FM-...-T,

CH-....-T

VAN'S INTERNATIONAL

SILVER SPRING, MARYLAND

Low Voltage Electronic Stimulator:
K02

Electric Stimulator: K0-1

VANMARK CORPORATION

CRESTON, IOWA

Hydrolift (For Vegetables Only): 41

W. B. VAN NEST COMPANY

EXCELSIOR, MINNESOTA

Conveyor: FHC1-....

Boning Table: FHC-....

VARIAN COMPANY

PALO ALTO, CALIFORNIA

Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISON

MADISON, WISCONSIN

Smokehouse Cooker: SH-.....

Brine Chill: BC-..T-..TN

VELTEN & PULVER INC.

CHICAGO RIDGE, ILLINOIS

Conveyor: Linklok "Meshlok" 90

degree Power Turn: 2447-MM,

2447-MM-..., 2447-MM-....

3-Way Flex Conveyor: (Packaged
Product Only) 2697-MMVIBRA SCREW, INC.

TOTOWA, NEW JERSEY

Vibrating Feeder: LBB-3-25

VI-CON, INC.

PORTLAND, OREGON

Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING CO.

EASTON, PENNSYLVANIA

Belts (Food Contact): Supreme-100,
Lite-N-White, Poly-Tef, Style ROH,
Style 100 Low Temperature, Style
1016 RT Belting With Ribs 1"apart, ROH Belting with Solid
Molded Nitrile Cleat, PVC PL20
Belts (Fully Packaged Product):
Victor 475 White or Black, Victor
Green Teflon, Multi-V, Victor LF,
Victor Tan Incline, Victor Pyramid
Rufftop, Easton Whitecote, ROH
Ruff Top, PT Ruff TopBelts (Fully Packaged Product and
Dry Materials): Easton White
Cotton, Palmetto (belts with
cotton carcasses must have edges
sealed with an acceptable
compound.)Belts (Food Contact): PVC-90-CFWX,
PVC-120-CFWX, PVC-150-CFWXVICTORY

PLYMOUTH MEETING, PENNSYLVANIA

S/S Air Blast Freezer: BFIS-1D-S3,
RCIS-2D-S3, RCIS-1D-S3S/S Rapid Thaw-Storage Refrigerator:
TRIS-3D-S

S/S Air Blast Freezer: BFIS-2D-S3

VIKING PUMP COMPANYCEDAR FALLS, IOWAS/S Pump (Sanitary): AK-500,
AK-510, AK-4500. AK-4510,
KK-500, KK-510, LL-4500,
LL-4510

Stuffer Pump: LV-2522, LV-2523

VILTER MANUFACTURING CORPORATION

MILWAUKEE, WISCONSIN

Nugget Ice Machine: VIM 25-RA

VISKASE CORPORATION

CHICAGO, ILLINOIS

Bagger: 905A

Sizer: 400-B, G, 405

Wrapping Machine (Tite-Wrap): D, NP

Bacon Slicer: Hylox

Ham Stuffer: 700

Freezer: Kyros

Precision Sizer: 400-C, 400 Series F

Precision Sizer w/Loop Device: 400
Series FL

Liquid Nitrogen Freezer: CFF-...,

DFF26-Series

Evacuator: 910A, 911

Bagger: 900-A, 901, 902

Poultry Bagger: 1200

LN2 Batch Chiller: ...5, ...5S

Bonewrap Dispenser: 980

Stuffing Hovin Assembly: 500

Automatic Sizer: "Shirmatic" 405H,

"Shirmatic" Shirmatic" 405K,

"Shirmatic" 405S, "Shirmatic"

405SC, "Shirmatic" 600

High Speed Bagger: 912, 922

Bagger: 905

Automatic Sizer: "Shirmatic" Series
A, 404

Automatic Sizing Machine:

"Shirmatic" 404

Automatic Sizer: "EZ"

VISUAL THERMOFORMING, LTD.

LACHINE, QUEBEC, CANADA

Rotary Blister Sealer: M-2F, DS-4F,
DS-6F, SDS-4F, ESDS-4FVITA-AIRE PROCESS COMPANY

MILWAUKEE, WISCONSIN

Ultraviolet Device: Lamps must be
used in accordance with Part 7,
para. 716(b) of the Meat and
Poultry Inspection Manual.VNE CORPORATION

JANESVILLE, WISCONSIN

Butterfly Valve: A

HENRY VOGT MACHINE

LOUISVILLE, KENTUCKY

Tube Ice Machine: 1500-.1, 1800-.18,
2500-.2, 3000-.30, 4000-40,
P118-.118, P218-.218, P24-.24,
P34-.34VOGT INC.

CLAWSON, MICHIGAN

Ham Pumper: Comcure

VOLPI AND SONS MACHINE CORP.

SOLBROOK DIVISION

EAST FARMINGDALE, NEW YORK

IMA TORTELLINI MACHINE: MGT 250

Tortellini Machines: MGT..P/...,

AA...

Ravioli/Tortellini Machines:

MGC..P/..., R/N....

Sheeter/Kneaders: SA..., CA...

VOLTA INTERNATIONAL

LIGONIER, PENNSYLVANIA

Belts (Food Contact): Volta-M, Red,
Volta-W, WhiteBelts (Food Contact): Volta-FH,
White, YellowBelts (Food Contact): Volta-FH,
White, YellowBelts (Food Contact): Volta-L
(Brown), Volta-L (White)Belts (Food Contact): Volta L, LW,
MW

Belt (direct food contact):

O-(Orange), HP-(Red)

VOLTARC TUBES, INC.

FAIRFIELD, CONNECTICUT

Ultraviolet Lamps: G10T51/2L,
G36T6, G64T6L, 782L20, G36T6L,
G64T5L, 782L10, 782L30, (These
lamps must be used in accordance
with Part 7, paragraph 7.16(b) of
the Meat and Poultry Inspection
Manual)VON OPEL CORP.

WESTFIELD, NEW JERSEY

Drum Motor

VORTRON & ASSOCIATES

BELOIT, WISCONSIN

Smoke Sticks

Smokehouse "Premier": HL, TR, TR2

Tumbler: 500, 750, 1000

Vacuum Tumbler: 250

Smokehouse: 380

Vacuum Meat Tumbler: 40, 50, 60

Sausage Link Cutter: 600

Smokehouse: Premier" TR-2-....,
TR-2-.....VOSS BELTING & SPEC. COMPANY

CHICAGO, ILLINOIS

Conveyor Belt (Food Contact): 8-Oz,
15-Oz.Belts (Food Contact): Vosstex-0902
TCP, 0903 TCP, 1504 F, 0902 P,
1202 P, 1203, P, VM90C.O.S.(Cotton carcass belts have edges
sealed with approved sealant.)

Belts (Packaged Product):

Vosstex-1502 WRT, 1503 WRT, 1503
NRTBelts (Food Contact): Excelon-Blue
Max, White Max, D.U.1-C, M.U.2-C,
M.U. 1-CTiming Belt-White (For food
contact): 420L4SVOTATOR DIVISION CHEMETRON CORP.

LOUISVILLE, KENTUCKY

Heat Exchanger: Swept Surface

Votator, Unit B: "Quiescant",
Agitated

Votator Gravity Filler: G-...

Votator Turba-Film Processor:
42-216-401137-B01VOURGANAS & ASSOCIATES

CHATSWORTH, CALIFORNIA
Bail Container: BC2416-6

VUE-TEMP INCORPORATED
TURLOCK, CA
Gun and Hopper Feed: 210

VULCAN-HART CORP.
LOUISVILLE, KENTUCKY
Griddle (GasFired): Series 800
S/S Kettles: GL-..., GS-..., GT-...,
EL-..., ES-..., ET-..., SL-...,
SS-..., ST-...
Electric Convection Ovens: I
ET-..., I GT-..., I RET- ...,
I RGT-...
S/S Heavy Duty Gas Ranges: 1.78-...,
1.78-...-...
Open Top Ranges: PVC-3--S/S,
PVC-3.X-S/S, 6527-S/S
S/S GAS Range: 1.7856A, 1.7854A,
1.785372A
Food Steamers: VL, VL-A, VS-A
Oven: ET8
Electric S/S Braising Pan: G-...,
E-...
S/S Griddle: 9...-L, 9...-R
Steamer: SQ-24-2G
S/S Mixer: FM-80T
Gas Convection Oven: SG-...

- W -

WALDORF COMPANY
ARKANSAS CITY, KANSAS
S/S Head Flushing Cabinet: 539
Breakup Table: 128
S/S Gambrel: 1238

H. E. WALES & ASSOC.
ALHAMBRA, CALIFORNIA
Conveyor: 4001-A

WALKER STAINLESS EQUIPMENT COMPANY
NEW LISBON, WISCONSIN
Mixing Tank: 320 Gallons
S/S Processing Tanks: PZ-...,
PZ-CB-..., PZ-K-...
Heat Exchanger: Heater S-4734

THE WARREN RUPP HOUDAILLE PUMP COMPANY
MANSFIELD, OHIO
Sanitary Sandpiper Pump: SSA2-A
Double Diaphragm Pump: SSB1-A,
SSB2-A, SSB3-A
Sanitary Sandpiper Pump: SET1-A

WARREN RUPP, INC.
MANSFIELD, OHIO
Pump: Set 1-1/2-A

WARRICK EQUIPMENT COMPANY
CINCINNATI, OHIO
Vertical Packaging Machine: G-1M
Bulk Loader Attachment: 15-T
Vertical Feed Frank Loader:
G-..., L-..., N-...,
W-..., P-..., Q-...,
R-..., J-..., S-...,
T-...
Patty Loader: 01526
Patty Stacker: 07875

Frank Loader: W4-IM4
Tray Conveyor: 07978
Chunk Cutter: 15481
Feed, Ram, and Indexing Conveyor:
08079
Liver Chunker: D2R
Frankfurter Sorting System: 15183

WASHINGTON PACKAGING DIVISION OF CAM
INDUSTRIES, INC., KENT, WASHINGTON
"Versa Wrap" Packaging Machine:
3-...F
"Versa Wrap" Wrapping Machine: 40
"Form Wrap" Packaging Machine: 20

WAUKESHA FOUNDRY COMPANY
WAUKESHA, WISCONSIN
"Sanitary Type" Pumps: ...D0, ...GT,
...TO, ...WR, ...RF..., 60, 130,
134, 220, 320, 30, 34, 15, 224
Shear Pumps: SP-...
Meter Flow Pumps: MFC-..., AMF..
Colloid Mill: MS
S/S Sanitary Pumps: 12, 18, 22, 32,
62, 132, 222, 33, 133, 223, 323

WEBLINE INDUSTRIES, INC.
SHREVEPORT, LOUISIANA
Conveyor: WS-...

WEIGH RIGHT AUTOMATIC SCALE CO.
JOLIET, ILLINOIS
Weigh Cell-Dry Product: PMB.... (For
dry product only).

WEIGH-TRONIX
FAIRMONT, MINNESOTA
S/S Bench Scale: BS....A, BS....AO
Scale: S/S Over/Under: OU-200
S/S Scale: LC-200

WEILER & COMPANY, INC.
WHITEWATER, WISCONSIN
Grinder: 1162, 1666, 6, 7, 863, 868,
1109, 1166, 1167, 16, 1668, 1612,
1675, 878
Screw Conveyor: ..SC
Mixer-Grinder: MG-878, MG-1109,
1109, SFG
Conveyors: ..BC, ..TC
Agitator Grinder: 1109AG, 878AG
Table: ..FT, ..CFT
Bone Collection Assembly: BCA
Mixer: M-...A
Automatic BCA Valve Assembly (To be
installed on an accepted grinder.)
Double Plate Assembly: DPA-...
Feed Screw Puller: FP-1000
Vat Dumper: WDL
Bone Collector: BCA-A
Screw Mixer: M16110
Screw Mixer/Grinder: M16110/SG
Metering Hopper: MH-60
Screw Mixer: M7225
Grinder: 1167A, 1167B
Metering Hopper w/Side Load: MHS..
Vat Dumper: VD-..
Metering Hopper: MHP..
Metering Hopper (Side Load):MHSP..

WELDOTRON CORP.
PISCATAWAY, NEW JERSEY
Shrink Wrapper: 1451
Wrapping Machines: A44-P, A-12,

A50ST, A-40, 1501
S/S Automatic Shrink Packaging
Systems: 1662, 1663
Horizontal Wrapping Machine: 1472
Film Wrapper and Sealer: 64015 "L
Series"
Automatic Infeed Conveyor: 244A
Wrapping Machine L Sealer: 6441-5
Wrapping Machine: 1651A, A448H,
A448N
Automatic Stretch Wrapper: A-4
Hi-Speed Stretch Wrap Machine: 2002,
2004
Wrapping Machine L Sealer: 6441A-5
Stretch Wrap Machine: 2132
Inline Automatic Wrapper: 5922SP

WELLS MFG. COMPANY
THREE RIVERS, MICHIGAN
Wellsaw (One Piece Blade): 404, 424,
444, 464
Saw: 504

WENGER MANUFACTURING CORP.
SABETHA, KANSAS
Former F-20
S/S Smoking and Cooking Oven: 36
Oven Cutter/Spreader Assembly: 36
Forming Extruder: F-155

WESCO MANUFACTURING COMPANY
LANSDALE, PENNSYLVANIA
Platform Truck: FGMP-....

WESTECH ENGINEERING
SALT LAKE CITY, UTAH
Diatomaceous Earth Filler System:
HCPF-SOS

WESTERN DAIRY PRODUCTS DIV. OF CHELSEA
INDUSTRIES, INC.
SAN FRANCISCO, CALIFORNIA
"Convair" Emulsifier: 76
Clipping Machine: DK-1060
"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.
PITTSBURGH, PENNSYLVANIA
X-Ray Unit
Sterilamp: WL-782-L-30, WL-782-L-10,
WL-782-L-20, G36T6L (Note: Lamps
must be used in accordance with
Part 7, para. 7.16(b) of the Meat
and Poultry Inspection Manual.)

WESTLAKE PLASTICS COMPANY
LENNI, PENNSYLVANIA
Cutting Board

WESTRICO, INC.
MARYSVILLE, OHIO
S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANY
ELGIN, ILLINOIS
"Corr-Vac" Vacuum Bag Sealer: Mark
I-..

WHEELABRATOR-FRYE, INC.
MISHAWAKA, INDIANA
S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATION
ST. PAUL, MINNESOTA

Ice Maker: CETH6AE, with Ice Bin:
CECBSS

I. J. WHITE

New York, New York
Freezing Conveyors: 700

WHITE CAP DIV. CONTINENTAL CAN
COMPANY, INC., CHICAGO, ILLINOIS

Capping Machine: VELJG, VELJ,
VDMLJG, VDMLHG, VELHG, VFLJG,
VGLJG, 2OR46A, 2OR46B, 2OR46C,
2OR46D, 2OR46E
Cap Hopper: HP-11000, 6R17, 6R25,
6R26, 6R17-D
Head Spacer (For product packed in
brine or water only): 5R15

WHITLEY'S ENTERPRISES INC., COOKIT
DIVISION, WILSON, NORTH CAROLINA

Cooker: OTC...TBW

WHITNEY PROCESSING PACKAGING CORP.
NEEDHAM, MASSACHUSETTS

Mesulect Search Heat (For Metal
Detection System): FD
Checkweigher: "Quikchek" QC-100,
"Datachek" 387932
Metal Detection Units: HS-2, HS-3

HERMAN WIEGAND GMBH
RASDORF, WEST GERMANY

Loop Tying Machine: Hangfix B-20

WILCOX MFG. COMPANY
NEEDHAM, MASSACHUSETTS

Datachek Checkweigher: 387932 Type
DC\200

WILCOX MFG. COMPANY
STOCKTON, CALIFORNIA

Trough Conveyor: STC-0117
Flat Pan Conveyor: SFPC-0117
Screw Conveyor: SSC-0119
Wire Mesh Conveyor: SWMDI-0117
Bean Hopper: BH-0119
Spiral Freezer Conveyor: LSH-ST
Metal Detector Conveyor: MD 1565

WILDEN PUMP AND ENGINEERING
COLTON, CALIFORNIA

Foodmaster Pump: M8/SP/FG/FG/FG

WILDER MFG. COMPANY
PORT JERVIS, NEW YORK

Portable Machine Stand: 175-179,
475-479

WILEVCO INC.
WATERTOWN, MASSACHUSETTS

Automatic Batter Mixers: Series V,
Series VI
Series V Reserve Tank: 30U
Reserve Tank Assembly: Series VI
"Cryolator" Swept Surface Heat
Exchangers: 3X6, 4.5X6, 5.3X6
Automatic Batter Mixers: Series
V-PD, VI-HD

TONY WILEY COMPANY
DAWSONVILLE, GEORGIA

Poultry Marination Tumbler: MT-100
Conveyor: CB-500, TR-500

WILEY MFG. COMPANY
LOS ANGELES, CALIFORNIA

Pump: 6000
Continuous Stuffer: 3000, 6000
S/S Smoke Cage: Nesting & Box Type
Ham Mold Press: Oval

WILFAB METAL CORPORATION
ROCKY MOUNT, NORTH CAROLINA

S/S Table, WP...., EWP....SB,
WP....SB
S/S Table w/Cutting Boards, WC....,
WC....SB, EWC...., EWC....SB
S/S Cooler/Freezer Racks: WCR....,
WCR....W (for packaged product
only.)

WILKERSON CORPORATION
ENGLEWOOD, COLORADO

Air Filters, microalesters: M55,
M10, M26, M42

WILLCOX & GIBBS INC.
NEW YORK, NEW YORK

Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.
BELMONT, CALIFORNIA

Bagging Machine: "Bagit" PR-1

WINGER-BOSS COMPANY
OTTUMWA, IOWA

Conveyor Table: D-2772-3
S/S Mold: A-2480
Scalding Tank
S/S Curing Vat: D-2600
Raw Material Bin: 2722
S/S Conical Hopper: C-2758,
C-2758-2
Batching Conveyor: BC-...
Conveyor: BC-....
Breaking & Boning Table: B-....,
BT-....
Double Trough Conveyor: 2796
S/S Raw Material Bin: RBM-100,
RBM-200, RBM-300
S/S Belt Breaking Conveyor: 2860
S/S Hindfoot Saw: HF-18
S/S Belly Roller: BR-...
S/S Jowl Roller: JR-24
S/S Shoulder Saw: SS-29
S/S Circular Knife: FB-20
S/S Table: A, B, C, C-1, C-2
S/S Hog Head Spike Table: HST-....
S/S Hog Head Spike Conveyor:
HHSC-....
S/S Eviscerator Conveyor: EC-....
S/S Viscera Pan Inspection
Conveyor: VPC-.... (Sanitized with
180 F. water.)
S/S Shoulder Saw: SS-29
S/S Circular Knife: FB-20
S/S Table: A, B, C, C-1, C-2
S/S Hog Head Spike Table: HST-....
S/S Hog Head Spike Conveyor:
HHSC-....
S/S Eviscerator Conveyor: EC-....
S/S Viscera Pan Inspection Conveyor:
VPC-.... (Sanitized with 180 F.
water.)

WINPAK, LTD

WINNIPEG, CANADA
Vacuum Packaging Machine: SWISSVAC

SYSTEMATIC

WIRE BELT COMPANY OF AMERICA

WINCHESTER, MASSACHUSETTS
S/S Belt (Food Contact): Flat-Flex
90 1/4 Turn Conveyor: FT-S, FT-S1

WIRE CONVEYOR BELTS
EASTON, MARYLAND

Dura-Flex Belt: M22 (For Packaged
Product Only)

WIRE MESH PRODUCTS, INC.
YORK, PENNSYLVANIA

S/S Wire Mesh Belt: B-36-36-18-SS,
B-42-27-14

WIEMATION INDUSTRIES, INC.
LANCASTER, PENNSYLVANIA

S/S Mesh Belts (Food Contact):
PB-24-20-16, PB-36-20-12,
PB-36-30-16, PB-48-32-16,
PB-48-48-16, PB-48-48-19,
PB-60-60-18

WISCO INDUSTRIES, INC.
OREGON, WISCONSIN

Wrapping Machine: "Deli-Wrap" 630

WIXON, USA, INC.

MILWAUKEE, WISCONSIN
Sausage Dip Tank: DTC, DTS

WOLFE AND SONS SHEET METAL COMPANY,
NASHVILLE, TENNESSEE

Belt Conveyor: SBC-101, SBC-102
Table Top Conveyor: TT-1001

WOLFKING DANMARK, INC.
BLACKLICK, OHIO

Grinders: C-400-2T-70SSBW,
C-250-1T-7022BW, C-250-RSSBW,
C-160-1T-72SSBW, C-160-Var-SSBW,
Universal C-400, C-250
"Wolfking" Single Shaft Mixer:
SSM-...., Universal C-250
"Wolfking" Twin Shaft Mixer:
TSM-....
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator:
A/BES
Rota-Freezer: H-1200
Portioning Device: PD 140/...
Automatic Bone Chip Eliminator:
A/BES
Frozen block Conveyor: WK-400
Grinders: C-400-2T-70SSBW,
C-250-1T-70SSBW, C-250-RS-SSBW,
C-160-1T-72SSBW, C-160-CAR-SSBW,
Universal C-400, C-250, C-140
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250,
"Wolfking" Single Shaft Mixer:
SSM-....
"Wolfking" Twin Shaft Mixer:
TSM-....
Mixer/Grinder: SSMG 200/140
Twin Shaft Mixer/Grinder: TSMG
400/140
Inclined Screw Conveyor: 300
Horizontal Screw Conveyor: 250

Vertical Screw Conveyor: 250
Twin Shaft Mixer: TSMA/....
Grinder: SFG-....-....

WOLF RANGE CO.
COMPTON, CALIFORNIA
Stock Pot Range: SPR-18

WOLFTEC, INC.
HIGHLAND, NEW YORK
"Loma" Metal Detector: 3S, 3F, 3S-P
Electrically Operated Diverter
Valve: ARV-60, ARV-100
Alpine Cutter: PB-50, PB-60, PB-80,
PB-125, PB-200, PB-300, PB-500
Alpine Clipping Machine: DK-1060
Automatic Vacuum and Stuffer:
"Alpina" KF-1140
Piston Stuffer: "Alpina" EWF 30-1150
Sausage Casing Wash Machine: WB-550
Bacon Press: SP-840
Cutter Mixers: "Alpina" PB200-1150,
PB330-1150, PB540-1150
Vacuum Cutter Mixers: "Alpina"
PBV200-1110, PBV330-1110,
PBV540-1110
Automatic Vacuum Filler & Stuffer:
KF-1071
Pickle Injector: N15.-.-LS/K

WOLVERINE CORPORATION
METHUEN, MA
Conveyorized Meat Cooker: SB-....-....

WOLVERINE WORLD WIDE INC.
ROCKFORD, MICHIGAN
Double Side Hog Skinner: VPS
Single Side Hog Skinner: S20U
Hog Skinner: VDS
Fletcher: P-278
Hog Skinner Machine: P-105
Exeter 50 Flasher: P-2102

WOODMAN COMPANY, INC.
DECATUR, GEORGIA
Clipper Packaging Machine: VGP-MP,
VVF-MP, NW-MP, VGF-MP
Packaging Machine: FWDP-8 (MP),
FWDP-16 (MP), "Profitmaker"
PS-1025 VII-MP

WORCESTER CONTROLS

WEST BOYLSTON, MASSACHUSETTS
Ball Valve: ..WK4466.-....
Ball Valve (3 Way):
..TWK4466.-.....

WORLD CONTAINER CORP.
EAGAN, MINNESOTA
Collapsible Combo Bin (w/suitable
liner): Keeper II

WRAPPING MACHINERY CO.
FRANKSVILLE, WISCONSIN
Plastic Sealer: 4
"PackRite" Meat Sealer:
Poly-Motor-Jaw

WRIGHT MACHINERY COMPANY, INC.
DURHAM, NORTH CAROLINA
Wright Counter: SS
Mon-O-Bag Weighing System: WM-S,
WMV-8
Mon-O-Bag Volumetric Filler: WVF-S
Bag Forming and Sealing Machine:
BM-S

WSE, INC.
LAGRANGE, ILLINOIS
"On-The-Fly" CO2 Chiller-Blender:
CB-30..
Concentric CO2 Applicator (With
suitable exhaust system), 771001,
810203
Standard CO2 Applicator (With
suitable exhaust system), 5X12B,
5X12B, 5X12BF, 5X12I, 5X12IF
Conical CO2 Applicator (With
suitable exhaust system) 5-6X12B,
5-6X12BF
Standard CO2 Applicator (With
suitable exhaust system). 780605

WYSSMONT COMPANY, INC.
PORT LEE, NEW JERSEY
Turbo Dryer: Q32-201

- X -

XACTICS LTD.
SAINT JOHN, NEW BRUNSWICK, CANADA
Insulated Poly Combo Bin: X-...

XYTEC PLASTICS, INCORPORATED
TACOMA, WASHINGTON
Plastic Lugs: 2008, 2009

- Y -

YORK DIVISION, BORG WARNER CORP.
YORK, PENNSYLVANIA
Flake Ice Machine: DER-26F-D

- Z -

ZESTI SMOKE
CROSSVILLE, TENNESSEE
S/S Storage Tanks: LSBS-....

ZONE INTERNATIONAL
QUEBEC, CANADA
Hide Puller: Z-871

E. F. ZUBER ENG. & SALES
MINNEAPOLIS, MINNESOTA
Stuffer: "E-Z Pakmobile" SS-75,
SS-76 (Recirculated water replaced
with fresh water every four hours
and will contain no less than 20
ppm of residual chlorine at all
times during operation.)
"EZ" Food Handling Cart: 1975
Automatic Stuffer (Water not to be
reused): S.S.
S/S Cooker: EZ 76-SS
Brine Adaptor: 78, 780S
Stuffer: E-Z Pak Mobile: P-83, S-83
E-Z Pak Portion Control Cover: PC-83
(Recirculated water replaced with
fresh water every 4 hours and will
contain no less than 20 ppm
residual chlorine at all times
during operations.)
Offal Handling Cart: "E-Z" 1986
E-Z Hydraulic Sausage Stuffer:
80020, EZ-1988

United States Department of Agriculture

Food Safety and Inspection Service

Washington, D.C.
20250

OFFICIAL BUSINESS
Penalty for Private Use, \$300

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